Draining spaghetti is so middle-class

Yet I know some supposedly "upper-crust" gays who still do that. And this is in NYC where you think they would know better.

Offsite Image

s-media-cache-ak0.pinimg.com

—Anonymous

600 replies

10/10/2015

> Yet I know some supposedly "upper-crust" gays

Yes, "upper-crust" gays always prefer Wendy's to McDonalds and shopping at Target over Walmart, as well.

—Anonymous

reply 1

10/10/2015

What the fuck are you talking about OP?

—Anonymous

reply 2

10/10/2015

Miss op boils her spaghetti, and then dumps the sauce into the pot of water and pasta.

She's too good to "drain." She prefers her pasta in tomato soup.

—Anonymous

reply 3

10/10/2015

I don't get it. Don't you need to drain it?

—Anonymous

reply 4

10/10/2015

OP is a shop bottom who longs to be 'upper-crust.' She hears about a habit that she deems "sophisticated" and not only instantly adopts it but blabbers on and on about the superiority of such behavior to anyone unfortunate enough to have to listen and makes loud condemnations about those who prefer to do otherwise than adopt said habit.

In this case, her queenery was so dizzy-making that she couldn't even describe the habit without it coming out garbled, but nonetheless the theme of this post is deadeningly familiar.

Rich people don't give a shit, OP. They drain their pasta if they please, and they don't if they don't want to. Same goes for all the behaviors that you and other pretentious queens adopt. That acquisitive attitude and facile snobbery are what show you up as middle class, nothing else.

—Anonymous

reply 5

10/10/2015

My family, who owns one of the most famous and top rated Italian food restaurants in New England, always drains their spaghetti. My great grandmother, who actually came from Italy and who made her own pasta, used to drain it and only splash a little bit of the starchy pasta water back into the pasta, before serving it and adding sauce/gravy/marinara to the top.

Snickers Bar

everyone starts picking up a new eating trend.

www.youtube.com

—Anonymous

reply 6

10/10/2015

[R4], the idea is that you lift the spaghetti out of the water-filled pot and place it on the serving plate it, rather than draining the water out, It's a new trend among elite gays in Chelsea.

—Anonymous

reply 7 10/10/2015

Why wouldn't you drain the spaghetti ? Same with hamburger when you brown it for a recipe.

—Don't pour the grease down the sink!

reply 8 10/10/2015

[R6] They also jar and sell their sauce and have one of the top-selling sauces, for their tier, in The World.

—Anonymous

reply 9 10/10/2015

What I think is trashy is when people put the sauce on top of the pile of spaghetti. You're supposed to mix that shit in. In fact real cooks, put the cooked pasta in the sauce to take in the flavor.

—Anonymous

reply 10 10/10/2015

This is an OUTRAGE!

—The National Colander Manufacturers Council

reply 11 10/10/2015

[R10] If you make fresh pasta, you want the contrast of tastes between the pasta itself and sauced top. The truth is, there area hundred ways to make past and tons of different pasta dishes that require different methods to bring out the best taste for a recipe.

—Anonymous

reply 12 10/10/2015

You guys and your fresh pasta. Who has the time? Barilla makes a nice boxed pasta.

—Anonymous

reply 13 10/10/2015

Barilla is Nazi pasta. You in danger girl!

—Anonymous

reply 14 10/10/2015

Don't forget ketchup and butter.

—Anonymous

reply 15 10/10/2015

Adopting activities specifically to enhance your class status is a middle class behaviour, not upper class.

—Anonymous

reply 16 10/10/2015

I only buy veggie pasta.

—Lesbian

reply 17 10/10/2015

But people who add oil to the pasta water are the WORST. I HATE THEM.

—Anonymous

reply 18 10/10/2015

This will not end well.

—It's gonna be a fucking bloodbath.

reply 19 10/10/2015

Who still eats pasta???

—Anonymous

reply 20 10/10/2015

Carbs?? My stars...

—Anonymous

reply 21 10/10/2015

OP has starch face.

—Anonymous

reply 22 10/10/2015

I nominate this thread as the stupidest thread of 2015.

—OP, I am embarrassed for you!

reply 23 10/10/2015

OP is a dumb fucking trend sucking CUNT!

—Anonymous

reply 24 10/10/2015

I'm not sure which method Cook employs for my pasta, I rarely go down to the kitchen. I certainly hope she doesn't use a colander! I'm banishing them immediately - I wouldn't want my friends to think I wasn't rich!

—Anonymous

reply 25 10/10/2015

Everybody drains spaghetti. OP is just a douche who is very low on flamebait.

—Anonymous

reply 26 10/10/2015

> You guys and your fresh pasta. Who has the time?

Actually if you BUY fresh pasta, it cooks faster than dried pasta.

—Anonymous

reply 27 10/10/2015

Fuck off [R13]. Barilla is owned by a vile homophobe.

—Anonymous

reply 28 10/10/2015

Don't worry, OP. Our nation's financiers will successfully eliminate our Middle Class by 2020.

—Anonymous

reply 29 10/10/2015

Has Lidia or Tanya or Joe or Nonna weighed in on this yet?

—Anonymous

reply 30 10/10/2015

I think what some of you are not comprehending is that the alternate to draining with a colander is pulling the pasta out of the water using tongs - some folks like this method but it's preferable with only a small amount of pasta. I've seen famous celeb chefs employ both methods.

—Anonymous

reply 31 10/10/2015

Barilla is indeed owned by a vile homophobe. And Barilla is very easy to boycott, because all dried pasta tastes exactly the same. It's the sauce and seasonings that give it flavor.

—Anonymous

reply 32 10/10/2015

Spaghetti squash is better anyway, if you can find it.

—Anonymous

reply 33 10/10/2015

> And Barilla is very easy to boycott, because all dried pasta tastes exactly the same. It's the sauce and seasonings that give it flavour.

This is an absurd thing to say.

They vary enormously.

—Anonymous

reply 34 10/10/2015

Barilla is easy to boycott because the head of the company told gay people to spend their gay money elsewhere.

—Anonymous

reply 35 10/10/2015

Barilla is better than Muellers. My Mom won a lifetime supply of Creamettes on Let's Make A Deal in 1974. So I was raised on Cremette Pasta.

—Anonymous

reply 36 10/10/2015

I want to know where [R6]'s family's restaurant is in New England

—Boston resident, always looking for a new Italian joint

reply 37 10/10/2015

I buy those wide egg noodles they put in the Chinese section (even though Chinese don't actually use wide egg noodles). Spaghetti is too small to hold flavor. Then instead of pasta sauce I put some brown gravy and blue cheese crumbles on it. Manischwitz and Kluski are two brands.

—Anonymous

reply 38 10/10/2015

I buy haddock and cook it in a cream sauce and call it roast beef au jus because the fish has a stronger flavour than meat and the cream sauce goes better with fish than beef gravy

—???wtf r38?????

reply 39 10/10/2015

Marco Pierre White gave some spaghetti cooking tips in Masterchef Australia year or two ago. He said store bought dry spaghetti is perfectly fine to use. He also said he always cooks spaghetti one minute less than the packages says.

—Anonymous

reply 40 10/10/2015

I buy rice because it's smaller than spaghetti. Instead of tomato sauce, I fry the rice with vegetables and shrimp. That's how I make spaghetti

—Anonymous

15

reply 41 10/10/2015

Dried pastas vary greatly. The cheap-o house brands usually are lousy. Usually. For mac salad they might be okay, but for not for homemade sauce. As for not using a colander, this is a joke thread, right? My Italian grandparents used a colander. I think they should know how to prepare pasta.

—Anonymous

1

reply 42 10/10/2015

[R41] Ever heard of orzo?

—Anonymous

reply 43 10/10/2015

[R38] Try pappardelle.

—Anonymous

reply 44 10/10/2015

Green onions go better with all these foods than what you're using.

—Anonymous

reply 45 10/10/2015

Can never have too many green onions! And they are DIRT CHEAP!

—Anonymous

reply 46 10/10/2015

[R5] is right. I heard a good description of how the class system goes when working in the UK. I met a woman who was the daughter of an earl, expensively educated, went to Swiss finishing school, had a country estate, the whole bit. She told me that the upper classes and working classes don't give a fuck what anyone thinks, its only the socially aspirational middle who worry about what cutlery to use and trying to impress with their knowledge of "how it should be done". She said the uppers and lowers know who they are, the middle have no identity because they're always trying to be something else.

She was really funny, threw around "fuck" and "cuntetty cunt" a lot, had friends from every social class - including me, as working class as it comes. Never worried about what anyone thought, never filtered her language. It would never have crossed her mind there was an upper class way of cooking pasta because 1. that's the cook's job. 2. Pasta isn't served when formally entertaining. 3. Why would anyone care?

—Anonymous

5

reply 47 10/10/2015

> She told me that the upper classes and working classes don't give a fuck what anyone thinks, its only the socially aspirational middle who worry about what cutlery to use and trying to impress with their knowledge of "how it should be done"

Then why was she sent to Swiss finishing school?

It's not like anyone goes to Swiss finishing school to learn software programming or become a pediatrican. It is where one goes to learn "how things are done."

—Anonymous

5

reply 48 10/10/2015

That's the biggest surprise in hanging around the rich. They have enough money to DO anything they want, and instead they are such sheep, it is mind-blowing.

—Anonymous

1

reply 49 10/10/2015

"My Mom won a lifetime supply of Creamettes on Let's Make A Deal in 1974."

This comment really deserves its own thread.

—Anonymous

12

reply 50 10/10/2015

Indeed, [R50]. That poster's mom was a brave woman. I wouldn't the people at Creamette's to have a financial motive to have me die prematurely.

—Anonymous

4

reply 51 10/10/2015

Who the fuck wants to eat wet spaghetti?

—Anonymous

2

reply 52 10/10/2015

I saw Mario Batali save some of the starchy pasta water and add it to the sauce to 'thicken it' on one of his shows. Recommended it as I recall. But I'm not sure I trust a man with hairy legs wearing crocs.

—Anonymous

1

reply 53 10/10/2015

I would guess for her parents generation there wouldn't have been any thought given to doing anything else with their daughters [R48]. She would've been sent to school sometime in the early 70s I would think. I think it was just what you did with daughters. Sons would go into the forces (a Guards regiment) until time to take over the family estate, daughters went to finishing school and then hung around London while waiting to be married. Nothing really to do with trying to impress anyone, just tradition.

—Anonymous

1

reply 54 10/10/2015

I want to know what the Creamettes winner was wearing when Monty picked her.

—Anonymous

5

reply 55 10/10/2015

The tradition of sending your kid to a special school to learn how things are done. And she knows "how things are done."

The rich know how things are done because they're taught from birth. The middle class go out of their way to learn how things are done later on in life and this amuses wealthy people. Doing what is done seems instinctive for the rich and they think middle class strivers are like apes imitating humans.

—Anonymous

2

reply 56 10/10/2015

Sorry, [R1]... Wendy's has gone downhill so far since Dave Thomas's death. Upper-crust gays never eat there anymore.

—Anonymous

reply 57 10/10/2015

> Who the fuck wants to eat wet spaghetti?

Pretty much everyone. That is why it tends to arrive on the plate cooked and covered in wet sauce. If you like eating it dry out of the packet more power to you and your unique taste.

—Anonymous

9

reply 58 10/10/2015

This thread is going to be epic. But I agree, creamettes needs its own thread.

—Anonymous

4

reply 59 10/10/2015

Upper-crust and top-drawer gays eat at Chik-Fil-A and use only Barilla pasta.

—Anonymous

reply 60 10/10/2015

> Upper-crust and top-drawer gays eat at Chik-Fil-A and use only Barilla pasta.

My gay friends live on this stuff. They told me you can eat as much of it as you want and never gain an ounce as long as you drink Diet Coke.

—Kim Davis

4

reply 61 10/10/2015

[R58], it's distinctly American to drown your spaghetti in sauce. My friend who owns a nice little Italian bistro said he serves pasta and meat dishes drowned in sauce because that's what his customers want. But the best way to eat pasta is with a small dab of gravy or with a small portion of garlic and oil. And, yes, it should be drained of all water if in fact it was boiled. But go on back to Olive Garden and have some spaghetti with your Ragu.

—R52

1

reply 62 10/10/2015

I hurl my shit at the wall to see if it's done.

—OP

3

reply 63 10/10/2015

I just made no drain pasta. 3 cups of water only. The pasta absorbs all the water. It cooks in 10 minutes. Deeeeeelish.

—Carb Belly

reply 64 10/10/2015

> The rich know how things are done because they're taught from birth.

Yeah, aint that the fuckin' truth!

—The wealthy ghost of Joan Rivers

reply 65 10/10/2015

> The rich know how things are done because they're taught from birth.

SO TRUE!

—D. Trump

2

reply 66 10/10/2015

I'll have TWO boneless chicken breasts please.

—Do I look Italian to you?

1

reply 67 10/10/2015

I pretty much stick to whole wheat pasta and have for several years. About a decade ago, my mother and I conducted a taste test of every brand of dry whole wheat pasta we could find at that time. Most were disgusting, but the Barilla was delicious and won the taste test easily.

AND THEN years later...the idiot CEO had to open his mouth to spout his homophobic ramblings. Immediate boycott for me! Luckily someone right here on DL suggested Dreamfields Pasta (which wasn't part of that original taste test I conducted). I've found it just as delicious (if not better) than Barilla, and I've been using it every since.

DREAMFIELDS
LINGUINE
SPAGHETTI
ANGEL HAIR
ELBOWS
RIGATE

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The dream is real. We believe eating healthy should bring joy. That's why Dreamfields Pasta is not only delicious, but also a good source of fiber, with 5g per 2 oz. dry serving. Available in seven popular shapes, making it an easy swap for the recipes you already enjoy.

dreamfieldsfoods.com

—Anonymous

2

reply 68 10/10/2015

Hate not buying Barilla. But I won't. And I know it doesn't matter to them. I does matter to me though.

—Now it's whatever's on sale.

2

reply 69 10/10/2015

"It" obviously.

—R69

reply 70 10/10/2015

"In fact real cooks, put the cooked pasta in the sauce to take in the flavor."

I keep telling you bitches people are using commas incorrectly and you all continue to mock me.

—The Too Many Commas Troll

6

reply 71 10/10/2015

I live in Italy and Barilla is like the cheapest house brand. I only eat whole wheat pasta and Garofalo is my pasta of choice. It costs about 50% more than Barilla but it make the Barilla whole wheat pasta taste like cardboard in comparison. You can find it in the US or UK.

—Anonymous

1

reply 72 10/10/2015

Did you hear about the Italian chef that died?

He pasta way.

—Tbone

6

reply 73 10/10/2015

Is OP referring to rinsing the pasta once boiled? If so, I rarely do that any longer

—T

reply 74 10/10/2015

I kept reading, expecting something of consequence in this thread. I was disappointed. I did learn that Barilla is evil, but honestly, I've got so many companies on my boycott that list I'm living on grass and rainwater.

—Anonymous

4

reply 75 10/10/2015

My mother neither serves spaghetti with blobs of sauce on top or mixes it before bringing to the table. Out of consideration to the guest, sauce should be served in a small pitcher. This allows them to pour the amount they prefer.

—Sheridan Bucket

2

reply 76 10/10/2015

The way I was taught - by my Italian grandmother and grandfather - was that you should drain your pasta, but that you should retain a little bit of the cooking water to add to a sauce if you think it's too thin. And, depending on the pasta and sauce, you either mix the pasta in with the sauce or you just splodge it on there. That said, nothing beats the taste of pasta dressed in a little oil and some fried garlic and fresh herbs scattered on top. Stick that in your chuff-pipes, Marys.

I got told years ago that no one in Italy really gives a shit if you make the pasta from scratch - most proper Italian pasta companies make pasta of sufficiently decent quality that fresh is reserved for really special occasions. It's only in the past ten years that the Anglosphere has become really wanky about making it from fresh, spending hours slaving away at it in the assumption that it's "better". I have to say this though - it pisses me off when people serve the wrong type of pasta with sauce. Think about the shape and form of your pasta when you're making the sauce: bolognese is better in many ways with tagliatelle rather than spaghetti because the shape of tagliatelle holds the sauce more effectively than spaghetti.

—Anonymous

reply 77 10/10/2015

I'm craving Spagettios.

—Anonymous

reply 78 10/10/2015

This never happened.

—God, I hate EST threads

reply 79 10/10/2015

[R58] is a jackass.

—Anonymous

reply 80 10/10/2015

[R77], I don't think it takes "hours" to make fresh pasta. They make it on Top Chef all the time during timed challenges...

—Anonymous

reply 81 10/10/2015

[R81] - you should see my idiot cousin making pasta. I swear she measures the flour in by the teaspoon...

—Anonymous

reply 82 10/10/2015

[R78] I love spaghetti as well. Good memories of childhood!

—Anonymous

reply 83 10/10/2015

> it pisses me off when people serve the wrong type of pasta with sauce

That is complete and utter horseshit. Shape of the pasta makes no difference whatsoever. It all gets chewed up and swallowed either way.

Just like Mexican food: It's all they same shit anyway, with the same four basic ingredients - so what does it matter what 'combo' plate you order?

—the anti-foodie

reply 84 10/10/2015

OP had some Danish lumpfish on a baked potato the other day, and let me tell you, she felt like the cat's pyjamas!

—Anonymous

reply 85 10/10/2015

What most seem to be missing here is that if you don't drain pasta it will continue to cook in the once boiling water. There is nothing to be gained by leaving pasta in water. It will over cook and go soft. And with homemade pasta especially where 30 seconds can mean the difference between a perfect al denta pasta and overcooked, too soft pasta.

—Anonymous

reply 86 10/10/2015

Boil and drain spaghetti. Throw on some cubes of roasted eggplant, oil,garlic puree, ripped basic leaves, and some cashews that you've bashed into small chunks, add a sprinkle of mild chilli powder and some parmesan.

Go on, do it.

—Anonymous

reply 87 10/10/2015

I think we need to get a few things straight. Just because your Italian grandma from Italy says something about pasta, doesn't mean it's the gospel it just means that's the way she made pasta. I'm so tired of you Italians going on and on about your roots to Italy. Guess what, real Italians laugh at American Italians. And stop calling sauce gravy. It is the stupidest thing ever. People laugh at you. Everybody is laughing at you. Just do what you're good at grabbing your junk and machismo.

—Anonymous

reply 88 10/10/2015

[R88] has daddy issues.

—Anonymous

reply 89 10/10/2015

They're all gonna laugh at you! They're all gonna laugh at you!

—Mrs. White

reply 90 10/10/2015

This thread is so full of strangeness that I think I might be hallucinating.

"And, yes, it should be drained of all water if in fact it was boiled."

as opposed to what, baked?

—Anonymous

reply 91 10/10/2015

or fried

—Anonymous

reply 92 10/10/2015

I think "gravy" is about the stupidest fucking description of sauce; however, I felt a little different after seeing some cooking show where they said, "gravy" is more what tomato sauce is called in New Jersey, Philly. Is this true?

—Anonymous

reply 93 10/10/2015

I use Ronzoni Smart Taste pasta... fiber, omega3s, and it tastes great:

see offsite link on brainfoggles.com

—Anonymous

reply 94 10/10/2015

> There is nothing to be gained by leaving pasta in water. It will over cook and go soft.

I solve that problem by adding a few tablets of Cialis to the cooking water. Pasta stays firm for at least four hours!

—Anonymous

reply 95 10/10/2015

And here's me thinking that GRAVY actually comes from meat drippings and SPAGHETTI SAUCE was actually made from tomato, um, drippings. Regionalisms are sometimes just inaccurate, and facilitating them doesn't decrease their inaccurateness. Example: Rightly or wrongly, I've decided to call my farts "heavy air," and if you can't stand the "heavy air" in my mother's basement---get the fuck out.

—If I'm Lyin', Honey, Grits Ain't Groceries.

reply 96 10/10/2015

Paulie called tomato sauce 'gravy' in The Sopranos as I recall.

—Anonymous

reply 97 10/10/2015

Why do you eat pasta, you fat fuck? Do you love being fat?

—Anonymous

reply 98 10/10/2015

My maternal grandfather and paternal grandmother both immigrated to America from Italy. They never called tomato sauce "gravy." In fact, the only person I ever heard call it that is an Italian-American friend who grew up in Jersey and INSISTS it's proper.

—Anonymous

reply 99 10/10/2015

Barilla tastes like cardboard. If you're going to eat pasta, you need to buy some quality pasta.

—Anonymous

reply 100 10/10/2015

How dare you abuse one of the tenets of my religion!

—Newly converted Pastafarian

reply 101 10/10/2015

Not only do you have to drain the spaghetti, but then you also have to towel dry it, too. This prevents parferication of individual strands.

—Anonymous

reply 102 10/10/2015

All hail Emperor Halle Farfalle!

—Anonymous

reply 103 10/10/2015

Gravy is the Sunday sauce cooked with meat all day. Sauce comes from a jar. Graxy is a Datalounge favorite.

I knew a girl who didn't drain her pasta, but then she died.

—Anonymous

reply 104 10/10/2015

I've never heard anyone refer to marinara sauce as "gravy." It sounds lower-class.

—Anonymous

reply 105 10/10/2015

It doesn't matter if you drain the pasta, or mix in the sauce, or if you are doing the "right" or "wrong" thing; if you are a DLer no one will see you because you eat alone.

—Anonymous

reply 106 10/10/2015

It's only a New Jersey thing as far as I know, [R105]. But I don't know when it started. When I was growing up we always said "sauce." Then I visited my extended family in NJ after many years away to find "gravy" had taken hold (1980s, maybe). It was a dark and confusing day.

—Anonymous

reply 107 10/10/2015

They are putting turkey gravy on spaghetti?

—Anonymous

reply 108 10/10/2015

I make lasagna out of steamed cabbage leaves instead of pasta and layer it with pepperjack cheese and ground turkey. So much better than your fancy Italian pasta recipes, [R38] and [R39]. I challenge you to an Italian food cook-off.

—Anonymous

reply 109 10/10/2015

All the crazy people are somehow interested in inconsequential things related to pasta.

—Anonymous

reply 110 10/10/2015

[R109], I challenge you to an Italian cook fuck-off.

—(Nude, Obviously.)

reply 111 10/10/2015

I used to buy Barilla pasta and sauces. Not anymore.

—Anonymous

reply 112 10/10/2015

Barilla can kiss my Bucatini

—Anonymous

reply 113 10/10/2015

[R109] sounds like lots of fun. NOT.

—Anonymous

reply 114 10/10/2015

I don't drain pasta into a colander in the sink. I broke my shoulder a couple of years ago and lifting a pot of boiling water is way too dangerous.

I use tongs to lift spaghetti and other long pasta out of the water, or a stainless steel scoop-type colander for smaller pasta.

[R109]'s "lasagna" made my stomach churn. Ugh.

Lidia Bastianich (who doesn't ever seem to pick up and drain pots of boiling water) and Americas Test Kitchen both espouse saving some of the pasta water to loosen the sauce if it's too thick.

see offsite link on amazon.com

—Anonymous

reply 115 10/10/2015

Some people don't understand fine cooking. Probably one of those middle-class strivers like OP.

—not naming any names (R114)

reply 116 10/10/2015

Agreed, [R114]. Talk about taking all the joy out of eating. Blech.

—Anonymous

reply 117 10/10/2015

Talk about taking all the joy out of satire.

—Anonymous

reply 118 10/10/2015

Satire is only joyful when it's good, [R118].

—Anonymous

reply 119 10/10/2015

Please, rich people are too fucked up to care about noodles. It's dead meat, a salad, and a tortured starter.

—Anonymous

reply 120 10/10/2015

[R109]'s lasagna was a joke.

He DOES however roll up cabbage leaves into 'cannelloni' which he stuffs with monterey jack and hamburger.

—Anonymous

reply 121 10/10/2015

Thank you.

—R109, writing R121's notes in the margin of my recipe card

reply 122 10/10/2015

Calling sauce gravy is an East Coast thing. I'm not Italian, but I have a lot of Italian friends(including some real hotties) and they all corrected my Hungarian/Polish ass when I call it sauce. It's gravy, they always said. So I call it gravy. This is in Philly, Joisey and New York.

—Anonymous

reply 123 10/10/2015

Anyone with any knowledge of cooking knows you not only drain your noodles, you then put them back in the cooking pot and cook them for another few moments to remove as much of the water as possible and then you put a ladle or 2 of the sauce in the pot and stir the noodles in the sauce. That flavors the noodles nicely. Then you can serve the noodles to your guests with the remaining sauce. It's called the Segretto Method.

—Anonymous

reply 124 10/10/2015

It's not gravy. By no definition is it gravy. Anyone who calls tomato sauce "gravy" is a fucking moron.

—Anonymous

reply 125 10/10/2015

Not so Segreto anymore, [R124].

—Now we have to kill you.

reply 126 10/10/2015

[R75] now you know that boycotting is a waste of time. There will always be more of "them" than "us" who continue to buy products and keep retail businesses thriving.

—Anonymous

reply 127 10/10/2015

[R127], it's not a waste of time. I know MY money isn't going to funding and subsidizing anti-gay stupidity and intolerance. The CEO *TOLD* me to buy different pasta. So I do.

—Anonymous

reply 128 10/10/2015

It's not East Coast. I'm from Massachusetts and I'm the poster upthread with the grandparents who immigrated from Italy. And Mass. is full of Italian-Americans, none of whom call it gravy. It's just those stupid places you named.

—Anonymous

reply 129 10/10/2015

I think "gravy" came about because exact translation of words an concepts between languages is impossible. So "sugo," which is the word for "sauce" in Italian, would probably be used to refer to the fairly un-Italian concept of "gravy" (as it's used in northern European and traditional American cuisine) as well, so recent immigrants probably used "gravy" to refer to any kind of sauce that includes or is made from meat. That said, I think "Sunday gravy" has now come to refer ONLY to a more complex sauce that uses several different meats and is less of a tomato-based sauce than a rich, meat-based "gravy."

—Anonymous

reply 130 10/10/2015

---

i'm italian (not Italo-american) and yes, we use a colander. and only dumb people buys Barilla, the worst supermarket option EVER

—Anonymous

reply 131 10/10/2015

Tell that to Tony Soprano, [R125].

—Whack him!

reply 132 10/10/2015

Does anyone put their cooked spaghetti into a salad spinner to dry it off? My mother does that.

—Anonymous

reply 133 10/10/2015

Lasagna disagrees with my bowels, I'll take a small portion

—It's a gold star day!

reply 134 10/10/2015

---

the lesbian who posted that lasagna recipe with leaves is insane!!

—Anonymous

reply 135 10/10/2015

Count me as another one with an Italian grandma who never said gravy. It was sauce. She also bought Giant's store-brand spaghetti and used a colander.

—Anonymous

reply 136 10/10/2015

I'm Italian-American from CT and I've never heard the word gravy for sauce. Not in my family or any other I-A's in the New England region, we all called it sauce. Maybe it's a Jersey thing.

I posted this in another thread, but Italian-Americans in CT are pretty much the same as WASPS these days anyway. You don't have that Guido/Sopranos shit you get in the NYC/NJ region.

—Anonymous

reply 137 10/10/2015

Tony Soprano is DEAD. It doesn't matter what he called it.

—Anonymous

reply 138 10/10/2015

No more lasagna, thank you. I have sufficient.

—Ethel Mertz

reply 139 10/10/2015

The only "spaghetti" I'm familiar with is on the straps of my spring formal.

—Anonymous

reply 140 10/10/2015

Upper class people don't cook. So, whether the help drains the spaghetti or not, it doesn't even merit a thought from high society.

—Anonymous

reply 141 10/10/2015

THIS is the proper way to drain your spaghetti.

Offsite Image
s-media-cache-ak0.pinimg.com

—Anonymous

reply 142 10/10/2015

[R109] should be shot on sight.

—Anonymous

reply 143 10/10/2015

Thinking that you are better than most people, aww man, it is so middle class.

—Anonymous

reply 144 10/10/2015

'Upper class people don't cook. So, whether the help drains the spaghetti or not, it doesn't even merit a thought from high society.'

WRONG. When Princess Margaret started dating Anthony Armstrong-Jones who became her husband, the thing she liked was to visit him in his London flat where, according to him, she enjoyed the novelty of cooking spaghetti which in 1950's London was very exotic and new and made a nice change from the Buckingham Palace formal meals with staff.

—Anonymous

reply 145 10/10/2015

I'm still waiting for [R6] to tell us the name of the restaurant

—Anonymous

reply 146 10/10/2015

I'm flabbergasted that people still think my cabbage lasagna recipe was real, even after someone pointed out that it was a joke and I said as much myself.

—R109

reply 147 10/10/2015

Never mind them [R109].

Keep yourself busy coming up with some shredded kale 'vermicelli' dishes.

—109.

reply 148 10/10/2015

[R147] I've seen worse on Food Network.

—Anonymous

reply 149 10/10/2015

It doesn't matter what the name of the restaurant is. Everyone knows that in Boston, Prince Spaghetti rules.

see offsite link on youtube.com

—Oldster

reply 150 10/10/2015

> I broke my shoulder a couple of years ago and lifting a pot of boiling water is way too dangerous.

Mary!

—Anonymous

reply 151 10/10/2015

I am shocked and saddened that it took all the way to [R142] for that to be posted!

—Billy Wilder

reply 152 10/10/2015

[R151], try lifting a boiling pan of water with one arm. Good luck, but make sure you've got an ambulance service waiting before you do it.

It was the "in" thing a few years ago to have a faucet over your stove so you could fill pots. I thought kitchen designers should have put more effort into engineering a safer way to empty pots.

—Anonymous

reply 153 10/10/2015

So what's a little bird shit on your pasta, ya big sissy!

Offsite Image

www.awesomestories.com

—Anonymous

reply 154 10/10/2015

> Carbs?? My stars...

This is the only proper response to this thread. Who are these "elite gays" stuffing their face with carbs...

—Anonymous

reply 155 10/10/2015

Can't agree that it's not worth making fresh pasta - the fresh pasta they serve in decent restaurants in Italy is a different world from anything you can buy in a box. Fresh tagliatelle with a knob of butter and a sprinkling of Parmesan - heavenly.

In fact, that is the big insight that the Italians know which Americans have forgotten - it's not the sauce that matters in creating a great dish - it's the pasta that matters. Likewise for pizza, it's not the topping that matters; it's the bread. Really good freshly baked wood oven pizza is a fabulous dish with just a dribble of olive oil and a sprinkling of salt. Everything else is superfluous.

—Anonymous

reply 156 10/10/2015

I use uncooked spaghetti to hack my victims to death, then cook and drain it. No one ever finds a murder weapon!

—Soft-Butch Sous Chef

reply 157 10/10/2015

"...a knob of butter?" I've got your knob of butter.

—Mel

reply 158 10/10/2015

[R156], I make flat pasta by hand and I have a hand-cranked machine for spaghetti and linguini. I have recently become addicted to Rustichella D'Abruzzo pasta after having tried their bucatini and fusilli.

—Anonymous

reply 159 10/10/2015

In northern Italy it's gravy. In southern Italy it's sauce. Southern Italy had tomatoes so the recipes are mostly tomato based. Tomatoes were not prevalent in the north so their recipes were based on what they had. People ate what they were able to grow.

—Anonymous

reply 160 10/10/2015

Is there somewhere that lists every possible type of pasta and where you can buy it? There seem to be an almost infinite number of shapes and sizes.

—Anonymous

reply 161 10/10/2015

[R161], that place would be called the internet.

—Anonymous

reply 162 10/10/2015

[R156],where do you buy butter by the knob?

—Anonymous

reply 163 10/10/2015

I don't really care how maid and cook do what they do as long as the chauffeur excels at draining things.

—Anonymous

reply 164 10/10/2015

I wonder how many of you will actually try the lasagna with cabbage leaves - just in case [R109] might be on to something...

—Anonymous

reply 165 10/10/2015

> What most seem to be missing here is that if you don't drain pasta it will continue to cook in the once boiling water

This is why I drain AND rinse my pasta. You boil to perfection, then cool it down to keep it from getting mushy.

And, DE CECCO BEATS THEM ALL, BITCHES!!1!

—Anonymous

reply 166 10/10/2015

[R77] here - my Grandmother would brain me with a marble rolling pin if I dared call any sauce "gravy". And then she'd probably lecture me about not getting blood on the carpet (still having flashbacks to her telling my ex-boyfriend "I know where I can get a horse's head, little boy" and talking about how much blood you get from decapitated ponies. Yes, my Grandmother was playing with him. She likes it when they squirm). Is calling sauce "gravy" an American thing?

—Anonymous

reply 167 10/11/2015

Rana makes the best pasta.

I do whatever Giovanni's instructions say.

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www.facebook.com

—Anonymous

reply 168 10/11/2015

Maybe it is just the deterioration of language. I have heard people refer to salad dressing as "juice."

—Anonymous

reply 169 10/11/2015

[R169] - these people must be found and expunged. TO THE CHARIOTS!!

—Anonymous

reply 170 10/11/2015

I know one recipe for spaghetti that is unbelievably simple and tasty, and most importantly, quick and cheap. A bit like a twink on Grindr, come to think of it. Not sure how authentic it is, but it's amazing. And yes, you drain the fucking pasta, frau.

Spaghetti with garlic, pangrattato and olive oil

"Pangrattato" is basically Italian for breadcrumbs - so much more romantic! Good bread makes good crumbs, so I recommend using sourdough that's a day or two old.

www.goodfood.com.au

—Anonymous

reply 171 10/11/2015

Let's just agree that americans know fuck-all about italian cooking. every italian knows that and laughs at you.

—Anonymous

reply 172 10/11/2015

[R167], it is a tenement American thing. Upper class Italians would never call it gravy. It is an indication that ones family came to this country dirt poor, and worked their way up. Not a bad thing, mind you, but educated people do not call it gravy.

—Anonymous

reply 173 10/11/2015

Fuck religion and oil. Gravy vs. Sauce is a cause worth fighting for!

—This. Means. War!

reply 174 10/11/2015

I am laughing about the idea of going to any sort of A-list dinner, straight or gay or mixed, and being served pasta. It would completely go untouched as no one in those circles is touching any sort of grain these days, least of all pasta.

—Anonymous

reply 175 10/11/2015

Yes it is a tenement thing. The deal is that poor people cannot afford meat except for special occasions. So mama would throw whatever small leftovers from the Sunday dinner, be it a pork chop or a chicken drumstick into the pot of SAUCE which would cook all day. The meat/s would flavor the sauce and then mama would remove the worn out chop. leg or chunk of stew meat for her lunch the next day. The sauce was called Sunday gravy. It definitely is a poor northeast thing, and I'm not a bit surprised that many Italians here know nothing of the tradition. I only now about it because(and I'm not kidding)our housekeeper Rosella told me all about it when I was a kid.

Why is it that food threads become even more contentious than political ones? DLers are very very serious about their food and cooking.

—Anonymous

reply 176 10/11/2015

Pasta is comfort food. At the start of a long weekend I love to make myself a big pot of spaghetti and bolognese sauce and eat the whole thing in front of the TV binge watching a season of a show I like.

—Anonymous

reply 177 10/11/2015

Those are food hysterics with anhedonia, [R175] - that's a different thread. Nothing wrong with pasta and bread

—Anonymous

reply 178 10/11/2015

For anyone who thinks that pasta shapes, sizes, and ingredients (type of flour) are interchangeable, this is absolute heresy in Italy. There are very fixed rules about the pairing of various sauces with different pasta types. Unfortunately, 99.9% of the pasta eaten in Italy is made from bleached enriched white flour, so it all does much harm and little good, but I digress....

—Anonymous

reply 179 10/11/2015

Can you believe that, while growing up, I never knew there was such a thing called spaghetti sauce? We just put ketchup on our spaghetti!

—Anonymous

reply 180 10/11/2015

[R180] There is still not a thing called spaghetti sauce, whatever one puts on one's spaghetti is the sauce. My favorite is lemon and garlic.

> Why wouldn't you drain the spaghetti ? Same with hamburger when you brown it for a recipe.

I would NEVER drain the burger, losing all that juice and fat is to lose the flavor.

—Anonymous

reply 181 10/11/2015

[R165], if you omit cheese, cabbage rolls in tomato sauce become "pigs in a blanket". You saute the spiced pork filling before rolling it in cabbage so there's some crunch.

—Anonymous

reply 182 10/11/2015

Cooking is middle class,

The rich have staff.

—Violet Crawley, Dowager Countess of Grantham

reply 183 10/11/2015

Cabbage rolls with tomato sauce and ground beef and rice become stuffed cabbage, no?

—Anonymous

reply 184 10/11/2015

IDK about beef, [R185].

With pork, your carb should be whatever is on hand - rice, bread crumbs, crackers. The key is to parcook the filling just enough to where it is safe, but will flavor the cabbage and compliment the tomato sauce.

—Anonymous

reply 185 10/11/2015

[R185], it is a classic Jewish recipe, hence pork-free.

—R184

reply 186 10/11/2015

Some of us from the Midwest grew up too poor to know anything about Jewish cuisine, so we use pork.

—They're all rich, you know

reply 187 10/11/2015

Fuck cooked cabbage. Shit smells as bad as it tastes.

—Anonymous

reply 188 10/11/2015

Oh honey, it's probably a basic Eastern European dish, with some key variations based on ethnicity. Cabbage isn't exactly haute cuisine.

—Anonymous

reply 189 10/11/2015

Eh, just drizzle on some sesame oil, toss it around a bit and call it kale and the frau-queens'll come running.

—Anonymous

reply 190 10/11/2015

But isn't it graxy and sase?

—Anonymous

reply 191 10/11/2015

I've decided that most of you know nothing about cooking or high end anything.

You all claim to be these great chefs, but you're eating dry boxed spaghetti and ragu like everyone else. And guess what, people are eating carbs, and spaghetti is served at high end and low end dinners across this great land. The only people who are making these odd stances are a bunch of flyover shut ins trying to appear cosmopolitan. We're all laughing at you.

—Anonymous

reply 192 10/11/2015

OP did a great job riling up all the class-sensitive queens on DL.

—Troll A+

reply 193 10/11/2015

This is the fattest thread in Datalounge history.

—Anonymous

reply 194 10/11/2015

[R163], that's a piss-elegant way of saying he takes a big spoon to scoop out the butter from the Breakstone container. Sheesh!

—Anonymous

reply 195 10/11/2015

> Nothing wrong with pasta and bread

Of course there is. Assuming you are using white bread and pasta there is NOTHING nutritious about it, it can only be viewed as a harmful thing to be putting in your body. It's basically no different than eating sugar, as it is immediately converted to sugar.

—Anonymous

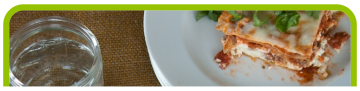
reply 196 10/11/2015

Just shut up [R196]. Just shut your mouth.

—Anonymous

reply 197 10/11/2015

[R165] it's been done. I think [R109] may have been serious then backtracked when mocked. It's one of those grain free/gluten free type things.



Top Secret Grain Free Lasagna - Simple Roots

Warm, savory, cheesy, comforting, deliciousness. Nothing says home-cooked meal like a pan of grain free lasagna roasting in the oven.

simplerootswellness.com

—Anonymous

reply 198

10/11/2015

My grandmother tried gluten-free pasta when she was diagnosed with a gluten allergy. It didn't change much; she didn't lose any weight and she still died of cancer.

—Anonymous

reply 199

10/11/2015

[R6] nailed it- the practice of all experienced and expert Chefs and cooks. I have no idea what the OP is talking about- and neither does he/she!

—Anonymous

reply 200

10/11/2015

---

i tried gluten free pasta in a misguided attempt to atone for my many sins.

How to describe? Semi-hardened glue, with a hint of potato.

—Anonymous

reply 201

10/11/2015

---

whole wheat pasta, if made fresh, is delightful

—Anonymous

reply 202

10/11/2015

[R6] is exactly right. Boil pasta, save about a cup of starchy water, and use it to tighten up the sauce when you return the pasta to the pan with the gravy/sauce you use.

[R171] that recipe looks delicious.

Fresh pasta and dried pasta have their own unique characteristics. Fresh pasta tends to be softer than dried pasta cooked al dente.

Sauce should be used sparingly. the goal is to stain the pasta. The "slop giant amount of sauce" on top of pasta style is American Italian. In Italy itself, you would find your pastas comes with much less sauce.

Always boil your pasta in plenty of salted water. The pasta should not be bland.

Gluten free pasta is bullshit unless you are genuinely sick with celiac disease.

I make my own sauce from time to time. A mash of traditional "Italian American" meat sauce and Arrabbiata: a spicy tomato sauce with braised italian sausage and other meat. I also make my own pesto and i love aglio e olio (garlic and oil) with toasted breadcrumbs and fresh herbs.

—Anonymous

reply 203

10/11/2015

> But people who add oil to the pasta water are the WORST. I HATE THEM.

People who add oil to the water do so to keep it from boiling over.

—Science 101

reply 204

10/11/2015

My GERD is triggered just thinking about your meat sauce recipe, [R203]. But it's no doubt delicious.

—Anonymous

reply 205 10/11/2015

Only on DL could there be snob warfare and a bitchfest over how to drain pasta, with over 200 responses. I'm in love with all of you.

—Each and every one

reply 206 10/11/2015

> People who add oil to the water do so to keep it from boiling over.

Yeah but the only problem is that the sauce will not stick to pasta that is coated with oil. It will slide right off.

—Anonymous

reply 207 10/11/2015

[R205] if tomato and fatty sauces trigger your heartburn i recommend pesto and other herb and vegetable based sauces. I do a fresh vegetable sauce sometimes with fresh tomatoes and other herbs and veggies chopped in a food processor with good olive oil (EVOO). A good trick to get more umami out of that sauce is to melt a couple anchovy filets into the olive oil along with some roasted garlic cloves. Once the anchovies are cooked they leave no fishy taste, just deep flavor. add that to the fresh veggies and chop with food processor.

—Anonymous

reply 208 10/11/2015

There's nothing upper class about pasta period. It's a small step up from ramen noodles. I can't believe gay men still eat pasta, especially in Chelsea (not that I believe Chelsea queens eat pasta outside of a cheat day). Carbs make you fat!

—Anonymous

reply 209 10/11/2015

Pasta pouch!

—Jamie Lawson, who's one to talk

reply 210 10/11/2015

I'm trying to imagine the expression on the faces of a bunch of a-gays who were served a big plate of carbs at a dinner party. It would be hilarious.

—Anonymous

reply 211 10/11/2015

So much wrong here in this thread. Gravy is used by lower class Sicilians types. Sauce is called ragout by Northern Italians and Frenchies. There's a ladle with teeth and a hole in it for draining pasta straight from the boiling water. This utensil is nor meant for serving but draining. You can not let it drain too we'll and add it to sauce. You don't need to reserve drained water with this method. Batali is dumb. The real purpose of this toothed ladle is for customizing the degree of al dente (to the tooth) for each individual from one pot. And to whomever, Christ on crutches said all pasta shapes are the same is a peasanty moron. Ever hear of the term 'surface area'? Yeah, kiddo, go look it up. Think lasagne noodles or ziti vs. Penne. Penne has ridges which allow certain sauces to cling to said pasta. Angel hair cappellini, linguine, spaghetti, thin spaghetti exist for paring different sauces. Just like you'd use broad egg noodles vs. Fine. Acing pepe, patina is used in soups and consomme. I really think I should start a go fund me acct. And be paid for educating some of your dumb asses. Think of it as tuition money

—Have you seen the price of eggs of late? Marrone!

reply 212 10/11/2015

[R211]: It would be a lot like this:

Offsite Link

Enjoy the videos and music you love, upload original content, and share it all with friends, family, and the world on YouTube.

www.youtube.com

—Was that John Sebastian's voice? Jeez he must have needed the money!

reply 213 10/11/2015

[R166], NEVER RINSE YOUR PASTA!! That's a huge no-no. It washes away the starch and makes the sauce slide off the pasta instead of sticking to it like it should.

—Anonymous

reply 214 10/11/2015

I make my lasagna with angel hair pasta.

—Anonymous

1

reply 215 10/11/2015

Here's everything you need to know about boiling time, draining, oil, salt, etc.

see offsite link on smithsonianmag.com

—Anonymous

reply 216 10/11/2015

[R212] You mock my Sicilian gravy? Fine, you no get my Sicilian gravy.

see offsite link on crushable.com

—Anonymous

reply 217 10/11/2015

[R207] ! And the mook you're responding to...i..I don't even know where to start. Adding a dash of oil to the water insures the pasta will not stick together. THE SALT is used not for flavor but to expedite the water to boiling temp. Remember those beakers from chemistry class and the blue crystals you added to the liquid? Think. Now you could always add a little oomph to your pasta by throwing in a buillion cube of your choice. I use beef to flavor my noodles when making goolash. Toss it in when water is at mid boiling point.

—Let me post my paypal account, wouldja?

reply 218 10/11/2015

I like my hole covered in gravy.

—Shopbottom

reply 219 10/11/2015

[R219] In my opinion, classless is best.

—Anonymous

reply 220 10/11/2015

[R209]...look up papardell. Shut your peasant ass dumb mouth. Can't stand people from trashy backgrounds in this place who announce said trashy background with comments that SCREAM "look everyone, I grew up poor and uncultured and didn't take the time or have the inclination to compensate well into adulthood" Ramen noodles, really? Go look up rice based noodles. Shut your low rent fool mouth!

—On a roll today and I hate dumb poor people

1

reply 221 10/11/2015

Oh and [R209], you pretentious kween, carb deficiency makes people lose brain function. No wonder you're a dizzy mess.

—Anonymous

1

reply 222 10/11/2015

[R209], I'm gunning for you, babe. Do you even know what upper class consists? Hint: $$$ do not = upper class. If so, then I guess O is right up there, right? What would you know about class structure? You're not even lower middle. Have no clue about nouveau and old money. Education, which you surely lack not to mention breeding play important roles. Take your assistance dwelling background and shove it...up your prolapsed anus.

—You owe me at least 2K for schooling you. Where's Rudy?

reply 223 10/11/2015

[R213], that was just darling. Grats.

—Anonymous

reply 224 10/11/2015

[R222]: Vegetables are the best source of carbohydrates. There's a world of difference between a pound of carrots and a gallon of low-carb ice cream.

—Anonymous

reply 225 10/11/2015

[R218] is wrong in every way it's possible to be wrong.

—Anonymous

2

reply 226 10/11/2015

[R226], do tell. Begging you, tell us what's wrong. School us. Point by point. Come on.

—Anonymous

reply 227 10/11/2015

I use a Chinese "spider" draining tool to remove the pasta from the pot when it's done.

—come at me, bitches

1

reply 228 10/11/2015

Cut to [R226] scouring the Internet whilst plotting a poor retort. What's taking you so long? Your argument should be right off the top of your retarded head. Get back to us later, I guess? Fool.

—Anonymous

reply 229 10/11/2015

> Adding a dash of oil to the water insures the pasta will not stick together.

Actually, the boiling and the stirring ensure the pasta doesn't stick. No water necessary.

Nobody but you "insures" pasta, sweetness. I feel sorry for the people at Progressive who have to answer your calls when you go off your meds, call them the "Progresso" insurance company, and demand to take out a policy on your half-empty bag of farfalle.

—Anonymous

2

reply 230 10/11/2015

With spaghetti and larger pasta sizes you can certainly use one of those pasta forks or tongs to remove them from the water, but with smaller pastas, there really is no option but to drain them, unless you have a very large slotted spoon with very small holes.

—Anonymous

reply 231 10/11/2015

There was a good fall pasta recipe on "The Kitchen" with roasted cubed butternut squash, browned butter, sage, garlic and hazelnuts.

—Anonymous

reply 232 10/11/2015

> Let's just agree that americans know fuck-all about italian cooking. every italian knows that and laughs at you.

And we laugh back to recall the glory of the Roman Empire and how the Italians have descended into a tribe of easily conquered noodle-eaters.

—Anonymous

1

reply 233 10/11/2015

You know what? I'm starting to think this whole fucking THREAD is middle-class?

—Off to watch paint dry

reply 234 10/11/2015

[R230], wrongo. So what is the oil used for then? Hmmmm? Pasta sticks in certain forms more than others, especially if it's fresh not dried. Any chef knows you don't need to stand over the pot stirring constantly like a moron. That's what the oil is for. Jesus Tapdancing Christ! LAUGHING over someone constantly stirring pasta like a retard. And missing a chromosome, dear...when spaghetti is placed in boiling water without being broken, it most certainly does have a tendency to clump. Thanks for the image, though. While my pasta cooks, I'm tending to setting the table and pulling that loaf out of the oven switching in my dessert pastries..but you just go ahead, like a moron and stir your little twat out. Uneducated, uncultured moron you are. Stay in your own lane

—That's Why I Say Nice Shot

reply 235 10/11/2015

god, what's with americans and their obsession with mixing chicken with pasta?? it sounds disgusting, and it's unheard of in Italy!

—italo

reply 236 10/11/2015

The French are better when it comes to cuisine and wine making.

—Anonymous

reply 237 10/11/2015

[R222]- 4223, THANK YOU!! I'm sitting here laughing my ass off at you going postal at my comparison of pasta to ramen noodles! You are most definitely a fatty. I'm in perfect and athletic shape, never eat bread or pasta, and I was raised in an upper middle class home directly off of the country club we went to, in the suburbs of Richmond Va. You really got it all wrong in your assessmen; you need more arm chair psychology classes, as well as anger management and weight watchers meetings. Go eat your big healing bowl full of cheap ass pasta and gain another ten pounds you can't afford to gain.

—R209

reply 238 10/11/2015

I microwave my pasta, bitches.

see offsite link on iohome.net

—Anonymous

reply 239 10/11/2015

OP, you're hopelessly middle-class!

—Blair Warner, noted pasta eater

reply 240 10/11/2015

[R238], you should join that prisoner debate team. They'll teach you a few tricks. You're using the Trump school of debate style. When you can't logically win an argument, go on the attack. Personal attack and lie your ass off on a comment board. Try using logic and facts next time. Not even a nice try, you raging queen.

—New Canaan Country Club Trumps All.

reply 241 10/11/2015

Jeez, were the bath houses closed last night? A lot of angry men on this thread.

—Anonymous

reply 242 10/11/2015

I think it's one angry man using multiple browsers to talk to himself, [R242]. The tone of their posts is almost identical.

—Anonymous

reply 243 10/11/2015

Oh poor [R238], you give yourself away. You don't 'go to' the yacht/ country club. The term used is "attend". Gotcha, ghetto queen!

—Anonymous

reply 244 10/11/2015

Oscar: "Now kindly remove that spaghetti from my poker table." (Felix laughs.) "What the hell's so funny?" Felix: "It's not spaghetti. It's linguini." (Oscar throws the plate against the wall: turns to Felix.) Oscar: "Now it's garbage."

Apologies if this was already cited.

—J.

reply 245 10/11/2015

I love the High Life

—Anonymous

reply 246 10/11/2015

"Sauce is called ragout by Northern Italians and Frenchies."

Are you aware that sauce is a French word? Sauce and ragout are two different things.

—French

reply 247 10/11/2015

[R238], hit my tip cup but it's actually You've got it all wrong. Not you got. Talk about transparency. Quit while you're behind. Not your behind. Although you admitting to "sitting here' again gives you away. Your weight issues are mere projection. I struggle to gain weight but that's neither here nor there. Moot. Try learning the art of debate. Now, if you'll excuse me, I need to bring my Benz to the brushless car wash to remove seagull crap from my convertible top. Then clean out my garage of priceless antiques and Italian glass tile so I can actually use the damned garages for their authentic purpose. Ramen noodles 5 for $1. Why oh why would people bother with pasta machines and fresh product when you can just serve those Ramen noodles, staple of college kids? Why bother purchasing fresh coffee bean when you can use those coffee singles in tea bags? But enough energy taking down the ghetto peasant. Up next, my fool proof recipe for authentic Penn Dutch noodles...and a tricky little secret for perfect presentation. HINT: the color does not rely on the amount of egg yolk. Oh f it, those Jewish egg noodles are on sale for dirt cheap after the holidays.

—Issues with food. NEVER! ALCOHOL, now that's a different story

reply 248 10/11/2015

[R247], of course I'm aware. Beschamel, darling. But we're discussing tomato sauce here. I really wish these "tourists" would feed the seagulls closer to my neighbors' homes.

—Get Off Of My Beach!

reply 249 10/11/2015

[R248], what a bore you are, bragging about your Benz and your antiques. How very bourgeois of you.

—Anonymous

reply 250 10/11/2015

"But we're discussing tomato sauce here."

Which is called sauce tomate in French you dumbfuck. Not "ragout". You obviously haven't a clue as to what ragout is, so how about you stop pretending to know anything the Frenchies do darling? You're a culess 'merican like all the rest.

—Anonymous

reply 251 10/11/2015

No, I wasn't serious, [R198]. I don't even eat meat. I've just seen too many recipes like that. Didn't anyone read the recipes I was responding to in this thread? For a moment there, it was looking like this could be an epic humor thread, until the cranky kitchen queens started in sniping at everyone.

—R109

reply 252 10/11/2015

Why did the cunts have to show up, and cunt up the fun thread?

—Angry cunts = thread death

reply 253 10/11/2015

Seconded, [R253].

—Everyone eat some pasta and relax already.

reply 254 10/11/2015

I have only heard the term gravy in and around NYC and New Jersey. Maybe it is a regional thing? I was raised by an Italian grandmother, and never heard anyone in that large family use the term gravy.

—Anonymous

reply 255 10/11/2015

Cunting up a fun/joke thread is so middle class.

—Anonymous

reply 256 10/11/2015

No [R244], you don't "attend" a country club, you BELONG to it, and then as a member you go to it."ATTEND?" Lmao!! NOBODY says that, it's not church or a university you asshat moron. We are members there, and I'm still a member through my parents even though I now live on the UWS . So yes, as a member I went/go there. You really need to start those arm chair psychology classes , because you'll never make it as a two bit investigator.

—Anonymous

reply 257 10/11/2015

I just wanted to add that Ina Garten DOES add a small splat of oil to her pasta when boiling it. I saw her do that very thing on Tues. last week. So there.

—Anonymous

1

reply 258 10/11/2015

" You really got it all wrong in your assessmen;"

Oh, dear!

—The rich socialite trying to school us is an illiterate twat!

1

reply 259 10/11/2015

I don't add oil to the water, but I do add salt - always believed in the "salty as the sea" rule. Pasta doesn't boil over if you watch it and keep it at a decent enough temperature. Speaking of oil - I don't use extra virgin if I'm cooking the sauce - extra virgin is delicate and you can sometimes lose some of that delicacy if it's heated. Mind you, if I'm making something like pesto, I'll slosh it in.

—Anonymous

reply 260 10/11/2015

This is how it is done.

> Cook spaghetti about 7/8 of the way to al dente, but stop there; scoop out, and add to the sauté pan. Then add a small ladle of pasta water. The starch and salt in that water will help the sauce adhere to the pasta, making it thick and creamy, just as cooking starches help risotto to become so creamy. - Scott Conant, Italian Bear & Chef

I had this at Scarpetta & it's really good

see offsite link on seriouseats.com

—Anonymous

reply 261 10/11/2015

this is hilarious

—Anonymous

reply 262 10/11/2015

ASSEZ! TABER-fuckin' NAC! Stop being cunty competitors. Stop shitting all over OP's threads...now back to shared recipes or mon dieux, Crawford guest starring on the Love Boat. Compete with humor. And if you weren't such catty cats, I'd share with you how to get priceless antiques or vintage items for free. Stop the naysaying. Learn how to learn. Now, before the Sun goes down and mosquito menace cleared, start weeding and primping. Oh, but not just weeding, do a squat each time and then you'll have a traffic stopping ass like mine

—Multitasking

reply 263 10/11/2015

[R259], I'm the cunt schoolin that paysanne who owes me 2K, but I'm not gonna nitpick on keyboard mistakes, as I'm on my phone. But I will bust that bitch in the face with a Crawford backhand for poor grammar and pretentiousness. Now where were we? Right, my Penn Dutch noodle recipe...

—Anonymous

reply 264 10/11/2015

[R261] Scarpetta is indeed amazing.

—Anonymous

reply 265 10/11/2015

[R259], that was a typo, I do know how to spell, thank you. Also what exactly am I "schooling" you on? You're the uber-femme queen who constantly says "oh, dear"! to grammar mistakes around here. OMG, you must be so faaaaaaaggggyyyyy in real life, I can't even imagine how super gay and "Aunt Rose" you are, you nelly old queen.

—Anonymous

reply 266 10/11/2015

> I do know how to spell, thank you

We spell it "fank you" around here.

—Anonymous

reply 267 10/11/2015

[R251], I'm not 'Merican but North American. Dual citizenship, mon cheri. Calvert! Been all over this damned world and studied under the tutelage of fine French and Japanese chefs. Instead of attacking me, just ask me anything. But despise shut in welfare peasants who troll around questioning those who've actually shown up for life. Capisce? Comprend? Let's talk recipe. Not cut our innate fellow souls. Deal?

—French Sautee steak or BBQ?

reply 268 10/11/2015

We rarely eat any form of noodle.

—Donald Dasher & A-list party guests everywhere

reply 269 10/11/2015

So now we have proof that all it takes to ruin a thread is a drunk queen who thinks she's entertaining.

—Anonymous

reply 270 10/11/2015

[R266] = Fat slob who types his posts from his parents basement while eating Cheetos and Devil Dogs, and washing it down with Mountain Dew.

—But at least he doesn't eat that ghastly spaghetti!

reply 271 10/11/2015

And the Jerry Springer wig-snatching part of the show commences in 3 ... 2 ... 1 ...

—I Like My Wigs Al Dente, Greasy, And Undrained!

reply 272 10/11/2015

[R257]..we're neighbors. It's a date then. On the Island, North shore , of course. Drinks on me and dinner at the T.English food court at the Waldorf Hysteria. I'll be at the glassed in Grace Kelly monument on the 1st floor. We don't need to compete with those whores at the bar near entrance. If we hit it off, I'll spring for a night at your hotel of choice. Just don't be a pushy bottom, is all I ask.

—Anonymous

reply 273 10/11/2015

[R273] I'll chaperone!

—President of The Elegant DL Propriety League

reply 274 10/11/2015

OP, splendid advice! I'll be sure to leave my cookery nook door ajar, so my elegant guests may see that in our elegant, country cottage, we serve pasta the proper way!

Offsite Image
pocketbookuk.files.wordpress.com

—Anonymous

reply 275 10/11/2015

[R262], isn't it grand? No doe of mine is gonna be with a red nosed reindeer! Tomorrow is not far away... What a dick that Donner was. Young Blitzen would never. Word is Blitzes was the gay reindeer.

—Clarisse, there's always tomorrow for dreams to come true

reply 276 10/11/2015

[R262], isn't it grand? No doe of mine is gonna be with a red nosed reindeer! Tomorrow is not far away... What a dick that Donner was. Young Blitzen would never. Word is Blitzes was the gay reindeer.

—Clarisse, there's always tomorrow for dreams to come true

reply 277 10/11/2015

I feel like lightly punching you all in the arm and saying "you've done good, pallies" de la Crawford on The Love Boat thread. Now where the fuck were we again?

—My Champagne Sauce Is To Semi-die For

reply 278 10/11/2015

Oh crap, now [R248] is shit faced , feeling her oats, and thinks her incoherent jabbering is entertaining. Good help us all.

—Anonymous

reply 279 10/11/2015

[R278] Champagne sauced again, dear? You're supposed to cook with the stuff, you know.

—Anonymous

reply 280 10/11/2015

> I've got so many companies on my boycott that list I'm living on grass and rainwater.

Good news, [R75] -- you can & should buy anything & everything made by Campbell's, & that ain't just soup anymore.

Related Datalounge Thread

—Anonymous

reply 281 10/11/2015

Wait, I'm [R248]...and believe me, I'm merely rocking a buzz maintenant. Wait..attends 'til I start hitting the pills to get up the ambition to scoop those cat boxes and drag the trash to the curb! And by trash, I wasn't alluding to you. Metaphorically, I am though. You just wait. Just wait! This cheap boxed Vella wine made palatable with the addition of grapes, oranges and frozen blackberries is gonna come down hard on your asses! You'll be praying that melatonin hits toute de suite before I run the dishwasher and annihilate every fucking shut in, uneducated twat on Datalounge from here to Timbuktu and back.

— Egg Noodle Maker and Trudeau Defender future PM, Indian Chief

reply 282 10/11/2015

Admit it, bitches, this is your favorite pasta dish:

see offsite link on businessinsider.com

—Anonymous

reply 283 10/11/2015

[R283] How slum-chic. Superb.

—Anonymous

reply 284 10/11/2015

Admit it bitches, I'm the hoighty-toity fresh air poster You've all been creaming for. I'm on coachsurfing, if you need a place to crash. Eggshell Italian couch that, at a push of the button, turns queen/full sized cloud 9. I'll supply you with heavy thread count sheets from Ari's yacht and pure down feather comforter and pillows wrapped in Portuguese flannel for the season. WARNING : have cats and seagulls, Canadian geese roaming the grounds. Don't hit my beach after sundown or you'll bring home fleas. Fank you.

—Anonymous

reply 285 10/11/2015

[R285] Thank God I'm so rich, young and good-looking, then. It's so unfortunate for those who aren't, as this thread so clearly displays.

I'll be over at eight, dear. Wear something accessible.

—Anonymous

reply 286 10/11/2015

Boys!!!! Please stop bickering!! If i don't sense a return to civility and quickly I'm going to have to take the hose to you!

—Miss Flanders

reply 287 10/11/2015

the DL at its stomach churning best

—Anonymous

reply 288 10/11/2015

I agree with Miss Flanders at [R287]. This thread is more contentious than most political threads. Although, I can't quit this thread because you are so entertaining.

—Too Easily Amused

reply 289 10/11/2015

I love to slice up a hot dog and add it to my SpaghettiOs.

—Anonymous

reply 290 10/11/2015

Bialetti pasta pot. Got mine from Costco two years ago and it is the best.

see offsite link on piccolosgastronomia.com

—Chef Boyardee

reply 291 10/11/2015

Never said I'm young, but I am ageless. Not how old you are but WHO you are. Never give up. Polish your coal. Think Jonathan Banks. And for you CT ginzo thinking you're meshing into WASP culture...boy, have I've got news for you. Gonna spill what they're really thinking of you and saying but not to your faces. French-Canadians only squeak by for being here 100 of years. The Irish are mocked. How on earth would you swarthy, non-protestant types think you're gonna rise to the top? From White Plains to RI, you're the butt of every joke but just behind everyone's back. You want the truth? You can't handle the real truth...and will forever be considered outsiders, untermenschen and gray. Never white. New Haven ginzo biggest brunt. You only got here in the last 150 years and were the target of eugenics in US and Canada. They won't tell you this but as an insider, I will

—Brooks Brother's Golden Fleece Can't Help You Now

reply 292 10/11/2015

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—Brooks Brother's Golden Fleece Can't Help You Now

reply 293 10/11/2015

You know there are moments when I think there's no hope for DL, but then threads like this and the one on Red Lobster come along and remind me of what lured me here in the late 1990s in the first place.

[R291], that like the gayest pot for cooking pasta I've ever seen. But I can't imagine the poor semi-invalid at [R115] struggling with it without getting third degree burns.

[R290], why slice hot dogs and add them to your gruesome SpaghettiOs when someone's already done that for you . . .

see offsite link on alibaba.com

—Anonymous

reply 294 10/11/2015

[R285], you've got less than 15 mins to get through the bridge on the entrance to this Island. We keep the riff raff out, especially after dark. Go have a drink at Twin Lobsters to soothe your chagrin. Toodles.

—Bayville, perhaps? As far as you're gonna get

reply 295 10/11/2015

[R285], you've got less than 15 mins to get through the bridge on the entrance to this Island. We keep the riff raff out, especially after dark. Go have a drink at Twin Lobsters to soothe your chagrin. Toodles.

—Bayville, perhaps? As far as you're gonna get

reply 296 10/11/2015

[R286], that post is for. Keep yourself & hunk o junk off of my gold coast. Try Bayville.

—Anonymous

reply 297 10/11/2015

My late mother always RINSED and drained. Also removes the residual sodium.

She also thoroughly washed fresh vegetables before cooking. Always rinsed rice, grits, and other grains prior to cooking.

I have the same habits to remove chemicals, dirt, etc.

—Anonymous

reply 298 10/11/2015

Just you wait! That cheap, tweaked sangria ain't gonna drink itself. Joan and Bette, you say? Girl Scouts when I start hitting the pills.

—Market Cornered Re: Nasty Drunks

reply 299 10/11/2015

[R298] I don't rinse pasta but I always rinse rice, it stops it clumping - unless of course you want Thai sticky rice or risotto, then don't rinse. Of course after the fourth gin and tonic I can't actually say "rinse rice" never mind achieve it so I order in.

—Anonymous

reply 300 10/11/2015

[R298], stuff it hon! You'd better come here to drop kick these pretentious ghetto cunts. Who cares if you're mom rinsed vegetables! Bring some tea, preferably laced with absinthe and cuntery. We're in a fight to the death here, darlink. If you can't be counted on for exposing a know it all throw away child who is hurting then my advice to you is: Get the fuck outta here. This thread is for poor and elites. We can't be bothered with you middling masses with normal childhoods. Beat it, freak!

—Anonymous

reply 301 10/11/2015

[R298] a study by America's Test Kitchen found that very little of the salt remains after the pasta is drained.

By your writing, I would guess you to be about 65 years old. And that's to old for a mama's boy. Who cares what your mama did. Seek out your own information.

—Anonymous

reply 302 10/11/2015

[R300], sticky or glutinous rice is a distinct variety from regular white rice. Not rinsing white rice will not turn it to sticky rice.

—Anonymous

reply 303 10/11/2015

[R298] & his mom sound like raccoons (not that there's anything wrong with that).

—Anonymous

reply 304 10/11/2015

Please stop age-shaming us older DLers.

—I am stating my boundaries NOW.......

reply 305 10/11/2015

[R305] I'll stop age shaming when these ancient hags stop giving ridiculous advice on "RINSING" pasta after its cooked. Jesus. Google is your friend.

—302

reply 306 10/11/2015

What I want to know is this, if there's just one bay leave in the damn sauce, why is it that I always seemed to get it? I think my mother was trying to kill me. Would that be death by misadventure or foul play?

—Anonymous

reply 307 10/11/2015

People, there is something radically wrong here. 300+ posts about spaghetti and the Janet Jackson thread is dying on the vine? Shouldn't you all be over there? Right now??

—Anonymous

reply 308 10/11/2015

[R308] - Maybe you should post a pic of Janet preparing something like pasta alla norma or something.

—Anonymous

reply 309 10/11/2015

> 300+ posts about spaghetti

No, [R308]. You've got it all wrong. It's 300+ posts about DRAINING spaghetti.

Welcome to the Datalounge.

—Anonymous

reply 310 10/11/2015

Pasta and Janet don't go together at all, [R308]. You've seen the evidence.

—Anonymous

reply 311 10/11/2015

[R302], [R303], take your civil non temperamental personalities to People mag forums or those other PR machines. I bet you use uncle ben's or aunt jemima syrup, if that's what you prefer to refer to as rice and syrup. Pfft! I only purchase jasmine rice, except for risotto. Grade A maple syrup from Canada, not even Vermont. Green tea, shipped directly from my sources in Taiwan. Tung Ting Oolong Tea. Walter White's meth, might as well be. Trader Joe's carries some fine Canadian syrup that won't break the bank. Honey, forget it. Mostly fake cept for Canadian wildflower. I know these things. Now I'm just waiting for some freak to dispute all if the above. Liquid Velvet ale? Trader Joes "La fin du monde" 9 % alcohol and blows away the Belgique. Just wait for it...wait for some gidrul to come round here schooling moi about the Chambly brewery and I'll pop a fucking cork! Let one more douche dare challenge my Frenchness and I will close this hurting puppy down. Let's go head to head on French/Japanese cuisine. Physics, biology or anthropology. Socially or anthropological info who is a poser. Come on, know it alls. Come on community college types. We'll wipe my Italian glass dichroic tile bathroom with your asses. Then we'll take the trash out for Monday morning pick up BRING!

—I seem unhinged but watching too many Davis films, Judge Judy

reply 312 10/11/2015

Anyone who thinks putting oil in the boiling water prevents sticking is an idiot.

Anyone who thinks putting salt in the water changes the boiling temperature measurably doesn't know jack shit about physics.

Americans are so damn stupid.

—Anonymous

reply 313 10/11/2015

[R308], you damned fool! You think triangle nostrils can compete with us? News for you: Janet is dying on the vine. Withered. Even the seeds of her fruit won't rate the compost bin. Straight to the curb. Get outta here or I'll brain you, you idiot.

—Anonymous

reply 314 10/11/2015

[R313] don't leave us hanging like that. Gonna refute, back it up. You only made it to applied chemistry, right? Explain my faults and virtues regarding surface area. Come on.

So enlighten us. Why those silly ass blue crystals in chemistry class? Wasting our parent's tax dollars? Come on genius NON AMERICan, who hails from...let me guess, Detroit, right?

—Hot or Cold?

reply 315 10/11/2015

Waiting [R313]. *taps nails, flings back hair* come on cuz I'm in a murdering, Bitch slapping mood and I am gonna drag you by your feet, scraping your head on my looooong driveway, attaching you to the bumper of my Benz (you wish you hailed from Germany) dragging your ass, head down for miles on 25A and dropping your corpse off in Roach ridden Glenn Cove. WATCH ME.

—Anonymous

reply 316 10/11/2015

[R303] I didn't say not rinsing rice would somehow magically change the type of rice being used. I said rinse unless you're making something you want to be sticky. But please, do jump in and explain more about something nobody said.

—Anonymous

1

reply 317 10/11/2015

Girls, GIRLS! You're making Julia cry from heaven. In the name of Cher, go fuck yourselves.

—We broke up over pasta

reply 318 10/11/2015

Um [R313], that's chemistry, hon. Not physics. Community college was your limit, huh? Ah, you didn't even make it past high school and those were remedial courses and BOCES, schatzie.

—Whaten-sie

reply 319 10/11/2015

The amount of salt typically added does nothing to alter the boiling point of water measurably:

Does Adding Salt Lower the Boiling Point of Water?

Does adding salt lower the boiling point of water? Here is the science of salt and boiling water.

chemistry.about.com

—Anonymous

reply 320 10/11/2015

Oklahoma woman claims spaghetti strainer as religious headwear in license picture

Oklahoma
Driver License
Renewal
Class: D
Lic.
End.
Eyes
GRN

Oklahoma woman claims spaghetti strainer as religious headwear in license picture

ENID, Okla. – It may sound like a joke but an Enid woman says her Oklahoma driver's license features a unique symbol of her religious freedom. It may even prompt a giggle, but for Shawn...

kfor.com

—Anonymous

reply 321 10/11/2015

Don't add oil to the water (busting myth #2):

see offsite link on thekitchn.com

—Anonymous

reply 322 10/11/2015

Just piss on it.

—Anonymous

reply 323 10/11/2015

Waiting [R313]. Physics freak over here. Waiting . You should have this off your retarded cuff. Why do people bother with oil?

—Ed Witten's Retarded Gay Trolling Shut In Son

reply 324 10/11/2015

[R323], I was just reading about Jackson Pollock's favorite spaghetti sauce!

—Anonymous

reply 325 10/11/2015

[R324], can't you read? Your answers have been given. You're an idiot. Just stop.

—Anonymous

reply 326 10/11/2015

Bwah [R320], using a link that you didn't bother reading. Go look up Surface Area and get back to us. Biggest Internet idiot to date. Now quietly lie down while I wrap this rope over your ankles. You moron! May anyone related to you die as to end your gene pool. Not snapping yet but you got me laughing, chump.

—Darwin At Work?

reply 327 10/11/2015

What the fuck are you talking about, [R327]?? Putting oil in the water doesn't prevent the pasta from sticking. What the fuck are you babbling about surface area for? That has nothing to do with anything. Other than the oil just floats on the surface of the water and doesn't do a damn thing to the pasta except make it slippery when you drain it, so the sauce won't stick.

You're a fucking moron, babbling about nothing relevant.

—Anonymous

1

reply 328 10/11/2015

Some of you people are clearly NOT top-drawer!

—Bunny Bixler

1

reply 329 10/11/2015

Adding salt to the water does nothing but season the pasta. THAT is why you add salt to the water. It has nothing to do with boiling points, it has nothing to do with making the water boil sooner. It's only, and solely about flavor. And that's precisely what that link says. WTF is your problem?

—Anonymous

reply 330 10/11/2015

eat it & relax

Offsite Image

images2.memedroid.com

—Anonymous

reply 331 10/11/2015

Take some cooking oil, right? Slather your whole body in it, rub on some salt, step into a fire then quickly step out.

Tell us if that makes a difference, adding those 2 elements. In other words DIAF. No wait, DIAGF.

Ever sprinkle salt over a fire, wise guy.

Like adding these 2 elements is a waste of time. Next you'll be telling us that heat isn't needed in cooking. As Feed Samford would say...

—Ya Big Dummy

reply 332 10/11/2015

[R328], is it? Let me just bring you down to the vet and have you euthenized. QUANTUM MECHANICS? Not tonight because the ER vets cost a fortune on the weekend. I'm old money. FRUGAL like that? I need a break from your stupidity illogical and irrational mind set. Go take a salt scrub next to your fire pit or chimnea since you seem Mexican

—Anonymous

reply 333 10/11/2015

[R157], well done! That would be murder most foul! Consider using a block of ice for something. A block of dry ice won't even leave a wet spot, though it might result in freezer burn. In either case, now that both Columbo and Jessica Fletcher are permanently retired, you need only worry about your ice supplier. Perhaps you could make it two-for-one?

—Anonymous

reply 334 10/11/2015

This thread is living proof that you just don't know what will take off here and what will flop. This reminds me of the "I like to buy the cut up fruit" thread from July. That went on and on and was pretty much about nothing. And then, you think of something clever and topical, and it lays a big fat ostrich egg.

—that's DL for ya

reply 335 10/11/2015

[R332], you are extremely stupid. One might even say, excessively stupid.

—Anonymous

reply 336 10/11/2015

[R336] farts in reverse. I've seen it for myself, so I can swear to it.

—Anonymous

reply 337 10/11/2015

Maybe we should all calm down and talk about elbow macaroni instead.

—Anonymous

reply 338 10/11/2015

How do you get all the water out from inside of the elbow macaroni? Do you have to towel dry it?

—Anonymous

reply 339 10/11/2015

I have a delightful recepie for stuffed elbow macaroni. It is a little time consuming, but it will impress your snooty friends.

—Anonymous

reply 340 10/11/2015

My Italian grandmother never drained the spaghetti. She would add just about an inch of water (plus a dab of olive oil and a tiny bit of oregano, I think) to soak the spaghetti, and then add dashes of water (if needed) as it cooked. Once the spaghetti was almost ready , she would turn the heat really low and cover the pot till the spaghetti had absorbed the remaining water. There was never any water left over. Always took less then 10 minutes. Ive never tasted such good spaghetti. As kids, we almost preferred the pasta without adding any sauce, it was so good. Her sauce was also superb - very thick, and added very sparingly. Unfortunately, I never seem to be able to duplicate her method. I end up with mushy spaghetti whenever I've tried it.

—Anonymous

reply 341 10/11/2015

recepie

Oh, dear

—Anonymous

reply 342 10/11/2015

[R340] has apparently found a use for all of his used syringes.

—Anonymous

reply 343 10/11/2015

When you guys order pasta in a restaurant, do you ask how they drain it? Do you refuse to order it if it isn't drained to your specification? Anne Hathaway would.

—J.

reply 344 10/11/2015

[R339]... pipe-cleaners. DUH.

—Anonymous

reply 345 10/11/2015

Any proper chef would use specially trained Neapolitan dehumidifying caterpillars [R345]. Anything as déclassé as pipe cleaners is strictly for the lower orders.

—Lady Ludwig Hermaphrodié Al'Denté Fusilli

reply 346 10/11/2015

To keep the pot from boiling over, lay a long-handled wooden spoon across the top of the pot. Someone here can no doubt explain how that affects the surface tension of the bubbles to prevent boilover -- I only know from long experience that it works well & that's good enough for me.

—Anonymous

reply 347 10/11/2015

[R312] seems to have challenged people by offering to wipe their asses. That's a new one on me. Not surprising, exactly, just new.

—Anonymous

reply 348 10/11/2015

It's supposed to be a wood slotted spoin, Cunt at [R347]!

—Anonymous

reply 349 10/11/2015

[R349], Please refrain from calling people cunts, unless they have provoked it. Thank you, you cunt.

—Anonymous

reply 350 10/11/2015

[R328], smooth brain. I beg to differ.

—The Exxon Valdez

reply 351 10/11/2015

I did misspell spoon. Thank you for calling me out, Cunt @[R350]. Have a pleasant evening.

—Anonymous

reply 352

10/11/2015

I don't care about this pasta debate, but the one issue I have and I'll claim here : carrots don't belong in spaghetti sauce.

—Anonymous

2

reply 353

10/11/2015

It. Was a mistake, ho-bag. I thought they would add some parsley-like flavor.

You just won't let that shit rest.

Your head skills, btw? Not very good.

—Anonymous

reply 354

10/11/2015

And raisins, [R353]? Where do you stand on raisins? I think I'd favor carrots over raisins. I'm sorry, but that's just how I feel.

—Anonymous

reply 355

10/11/2015

Totally carrots over raisons.

—Anonymous

reply 356

10/11/2015

[R301], [R304]. [R304], [R306]. Projecting old queens that can't cook. Yeah, I am a real female cunt and can kick your lonely asses all at once. Sounds like you are the ones missing your moms? Hit a nerve didn't I? Sad your lives are regulated with processed foods as your pimple dices can't be found under your bellies. I may be the girl that beat you up in school. Deal with your baggage. [R298] is above your league in every worthy dimension.

—Anonymous

reply 357

10/11/2015

Oh, sorry missing including you as an asshole. Better late than never? Huh?

—Authentic Bitch

reply 358

10/11/2015

I haven't red the whole thread, why don't you all split the baby and cook spaghetti-os? Can we all agree on that?

No wonder there's no peace in Palestine.

—Anonymous

reply 359

10/11/2015

[R301] mental issues. Sad, so sad.

—Anonymous

reply 360

10/11/2015

The only time carrots are acceptable is if the person cooking the sauce is a vegetarian but aside from that, it's a crime against humanity. The texture and taste of a root vegetable like carrots destroy the delicate balance of a spaghetti sauce.

Who the fuck puts raisins in spaghetti sauce!

—R353

reply 361

10/11/2015

You use your slotted spoon to pull them out once the sauce is done.

—Anonymous

reply 362 10/11/2015

[R301] and you know that from being an orderly at the nursing home you assuming twit?

—Anonymous

reply 363 10/11/2015

Please, [R361], such vulgar language! And the kids are still up in California, too. For shame, you cunt.

—Anonymous

reply 364 10/11/2015

This had the making of a classic DL thread, except for that one poster - I won't even attempt to list R#s, there are so many - he has really spoiled the fun. Sadly, he think he's being all "Datalounge Cunty" and thinks that it's a part of the overall humor of the site. He is mistaken. He's just annoying as hell.

Because really - sometimes when these seemingly underwhelming topics turn into hotly contested debates, it can make for some delightfully entertaining reading that one can only find on the Datalounge. Sometimes, but not always. sigh

—Anonymous

reply 365 10/11/2015

> Who the fuck puts raisins in spaghetti sauce

Greeks and Indians.

—Anonymous

reply 366 10/11/2015

302 nawh, but a 37 yo daddy's girl. You just can't get anything right in your bitter Ole spaghetti Os' life.

—Anonymous

reply 367 10/11/2015

Noob at [R365] is already pronouncing judgement on a thread without giving it time to breathe. A jarred sauce user with lactose intolerance.

—Anonymous

reply 368 10/11/2015

A slotted spoon CAN catch a potatoe.

—Jack's Mother

reply 369 10/11/2015

No carrots [R361]. I say this with love and respect in my vegetarian heart you cunt. No carrots in tomato sauce. Peppers, mushrooms, onions, celery even but no carrots.

Carrots are delish but not in this dish.

—Anonymous

reply 370 10/11/2015

NO FUCKING MUSHROOMS!

And dear god, keep your fucking olives out of it too.

—Anonymous

reply 371 10/11/2015

I agree with my earlier post that carrots are preferred over raisins; and I do feel as strongly about that as ever; however, there is some truth to the strategy of using a slotted spoon to remove raisins after all the raisiny goodness has been drawn out of the raisins by the natural fernactins in carrots. Remember: carrots are tactical, raisins are strategic. Bon appetite!

—Anonymous

reply 372 10/11/2015

[R357] is why they hate us.

—a NICE and AGREEABLE cunt

reply 373 10/11/2015

No carrots in a sauce? You don't like Bolognese sauce?

see offsite link on nytimes.com

—Anonymous

reply 374 10/11/2015

Sit beside ME! [R357]!

—Sue Mengers

reply 375 10/11/2015

Vindicated!

—Wait, what about raisins?

reply 376 10/11/2015

I don't like Bolognese sauce or at least that recipe, [R374]

Celery, nutmeg, milk...might as well put raisins in.

I love simple sauces...without carrots!

—R353

reply 377 10/11/2015

Horror!

Spaghetti Sauce Sweetened With Carrots--Your Kids Will Never Know! | New Nostalgia

This is a version of a recipe introduced to me by my dear friend Debbie. When I was going through cancer treatment, she made and brought spaghetti to our home quite a few times. Not only did she bring her food to nourish our bodies, but her presence in my home was such a light in those dimmed ...

www.amynewnostalgia.com

—R353

reply 378 10/11/2015

Anyone who puts nutmeg in pasta sauces should be shot.

I love nutmeg in cookies and desserts. But NEVER in hot pasta.

Lots of fly-over morons ruin alfredo sauce by putting nutmeg in it. What the FUCK are they thinking?

—Anonymous

reply 379 10/11/2015

Agree, [R379]

—R353

reply 380

10/11/2015

The reason for carrots, & even raisins, is to add a little sweetness to offset & balance the natural acidity of tomatoes. My preferred method is onion, which blends well with the other ingredients & doesn't have to be removed, but the principle is the same.

—Anonymous

reply 381

10/11/2015

So are we in agreement that you mix the sauce in before you serve. That you don't do that trashy sauce on top of the pasta method.

—Anonymous

reply 382

10/11/2015

Yeah, but nothing beats Ragu.

—Anonymous

reply 383

10/11/2015

The pasta galaxy in flow chart form. My favorite will always be rotelle.

Offsite Image

www.charmingitaly.com

—Anonymous

reply 384

10/11/2015

I hate when they don't drain the pasta enough, and a little ring of water forms aroud the edge of the pasta, making the sauce watery. There's no saving it then!

—Anonymous

reply 385

10/11/2015

And we've come full circle, [R385]: the OP said NOT to drain your pasta (I think. It's been so long I forgot what the point of this thread was in the first place).

—J.

reply 386

10/11/2015

[R385], you want warm plates to help prevent that.

And [R382], yes, we're in agreement on that.

—Anonymous

reply 387

10/11/2015

[R372], you just had to f up and suck (ooh) me back in here, didn't ya? Where's that cuntesque French manque when you need him?

It's Apetit. Pronounced ap-e-tee.

And I only trust mussels from Prince Edward Island! Got it? Fanks.

—Anonymous

reply 388

10/11/2015

[R378] has one of those plate warmers just like Martha has hidden under the counter, right next to the dishwasher.

So thrilled we agree on something. Next you'll be espousing tips on how to use the microwave or sterno instead. Wait for it..

—Prissy Tool Manque Alert

reply 389

10/11/2015

rich or poor just drain the noodles then add you olive oil, butter and sauce Voila ~ Mange!

see offsite link on blogspot.com

—Anonymous

reply 390 10/11/2015

Warm plates, Schwarm plates. It's pasta guys. Not nuclear fusion. Leave it to DL to bring out all the stinkin' know-it-alls, myself included. But you've just got to admit the truth. Ghetto Ramen Noodle Kween had it coming! Boy, did I deliver.

—Anonymous

reply 391 10/11/2015

What a tedious and unfunny thread. All thanks to that evil queen who was already drunk by 2 pm, and proceeded to do a drive-by "reading" on anyone in her wake, clogging up most of the thread. You're NOT funny, bitch, stop trying to be. You can't read and are not witty. You're a cheap, bitter old drunk with a Benz that you're oh so proud of. Nobody is impressed with what you have or what you've said.

—Anonymous

reply 392 10/11/2015

Ragoût

see offsite link on hellocoton.fr

—Anonymous

reply 393 10/11/2015

[R390], so NOW you back track. Congrats, this thread is one hell of a drug. A true butter sauce, Italian style, is quite the challenge. I've went at with chefs over this one. Salted sweet cream butter? No. True chefs only use non salted sweet cream butter. Salt can be added in later. Imagine my excitement when my common market began carrying Finlandia butter. Love their spicy Suisse fromage. But, my chef publication still holds true some 15 years later. The best retail brand of butter is Land O Lakes. I snap that shit up when it goes on sale. Nothing can beat it. Not Breakstones, Kerry nor Hotel Bar. The only thing that comes close is my homemade version. Heavy cream in a blender and pulse. Add in some honey and a man will never leave you darlink. Not just any honey. Not clover but Canadian wildflower or orange flower honey.

—Anonymous

reply 394 10/11/2015

[R392], read this..the thread views. They beg to differ.

—Fanks For Playing

reply 395 10/11/2015

Oh and [R392], je t'aime, minnuo. You've got me under your skin. It's okay, bebe. I've been to this circus before. Triple Threats always drive the manque to pulling their hair out. WHAT'S left of yours, anyways.

—There Is A Love In Me Raging- Alegeria

reply 396 10/11/2015

Oh [R395], you always give yourself away. Of COURSE you are looking at the thread views and salivating, as it gives your fragile ego the boost it needs. You're basic. Just a basic troll, nothing more. JABT.

—Anonymous

reply 397 10/11/2015

[R384] Love that chart, but they left off one of my favorites-- radiatore.

—Anonymous

reply 398 10/11/2015

And DO keep trying [R396] you're bound to say something funny eventually, and not just jabbering on with your toxic head games that are going on only inside your own head. "This circus before"? You're straight out of Boys in the Band, what a disgrace. Have fun with all that self loathing.

—Anonymous

reply 399 10/11/2015

[R397], I see you're coining my phrases and retorts down to the letter. Hon, just admit it. You'll never be me, in my league or on my plane. Guess our date at the Waldorf is a no go?

—A Beautiful, Magical Feeling c/o Cirque du So Gay

reply 400 10/11/2015

[R397], I see you're coining my phrases and retorts down to the letter. Hon, just admit it. You'll never be me, in my league or on my plane. Guess our date at the Waldorf is a no go?

—A Beautiful, Magical Feeling c/o Cirque du So Gay

reply 401 10/11/2015

[R397], I see you're coining my phrases and retorts down to the letter. Hon, just admit it. You'll never be me, in my league or on my plane. Guess our date at the Waldorf is a no go?

—A Beautiful, Magical Feeling c/o Cirque du So Gay

reply 402 10/11/2015

Oh shit, now she's really lost it and keeps repeating herself, poor thing. YOU ARE TOO DRUNK TO OPERATE A COMPUTER OR HAND HELD DEVICE, SWEETIE, GO DIRECTLY TO BED!

—Anonymous

reply 403 10/11/2015

Problem is..I'm not drunk. No amount of sangriaing this crap juice box Chablis with various fruits is making it palatable and I'm all out of weed.

I do wonder however, if OP would look down her nose at me if I press that old Plastic colonder into service and grind my homegrown buds with seeds into emergency rations.

Who, what? Boys in the band? Never heard of 'em. I'm referencing Cirque du So Gay.

—I hear a young minstrel sing..Alegria!

reply 404 10/11/2015

> So are we in agreement that you mix the sauce in before you serve.

Nope. Sorry, we're not in agreement about that.

see offsite link on fortheloveofcooking.net

—Anonymous

reply 405 10/12/2015

Eat your damn spaghetti and shut up!

—Your mother

reply 406 10/12/2015

Sauce on top we like it !

see offsite link on llnwd.net

—Anonymous

reply 407 10/12/2015

Is there still a middle class left anymore?

—Anonymous

reply 408 10/12/2015

Milton Glaser tells a story about how bad his mom's cooking was: her spaghetti was pasta boiled for ages until it was basically mush, mixed with Velveeta, then pressed into a pan and baked, then cut into squares and battered and deep fried.

—Anonymous

reply 409 10/12/2015

Waiter! There is a sheen of moisture on my pappardelle a la Velveeta with truffle oil. Please ask the chef to attend to it right away.

—AnnE Hathaway.

reply 410

10/12/2015

Unfortunately, [R293] is correct. That may have been meant as a joke post, but there is much truth to it. I can testify to that, and esp. true in CT for us New Haven ginzos. All too true.

—Anonymous

reply 411

10/12/2015

I'm still surprised to see so many gay men (I assume gay men...), argue about how to eat empty carbs.

—Anonymous

reply 412

10/12/2015

Skeddy is an art. Makeit propper and you can form the leftovers into presidential pictures and then paint them.

Beige and chocolate presidents are the hardest.

—Anonymous

1

reply 413

10/12/2015

I've never really thought about the process, OP. The Butler just serves it and if the taste and texture isn't delectable, I send it back. It is, however, refreshing, to get a momentary glimpse into what goes on downstairs. Who knew? Consider me informed and more enlightened, better to interact with my lessers.

see offsite link on evamagazin.hu

—Dowager Countess

reply 414

10/12/2015

> I don't care about this pasta debate, but the one issue I have and I'll claim here : carrots don't belong in spaghetti sauce.

Carrots have a long history in being used in pasta sauces, of course not all of them are for spaghetti but why on earth would you care if someone made a carrot sauce and used in on spaghetti?

If you don't like sauces with carrot don't make a bolognese try a spaghetti pesto.

Pasta in Carrot Cream - Italian Notes

Pasta in carrot cream is a simple everyday dish of boiled pasta with a deliciously thick creamy sauce made from blended vegetables.

italiannotes.com

—Anonymous

reply 415

10/12/2015

[R412] - I agree!! I thought for certain that most gay men had evolved past eating empty carbs. Maybe that's only the body conscious gays. I can see eating pasta on a cheat day, but seriously? No WAY would I waste a cheat day on stupid old pasta, I'd go full throttle and get a pizza.

—Anonymous

reply 416

10/12/2015

> Who the fuck puts raisins in spaghetti sauce!

Some of you people really need to be on tranquilizers.

I don't think you get the fact that some areas of Italy cook differently than others. Cooking with raisins (or more likely currants) is one such example.

It's not unusual for for people who come from parts of Sicily to eat pasta con sarde - or as I know it as an American of Sicilian decent, St. Joseph's pasta. (And BTW it's topped off with fried breadcrumbs, which I'm sure will horrify some of you.)

I'm sure it sounds vile to some, but don't knock it till you've tried it.

see offsite link on wikipedia.org

—San Giovanni Gemini

reply 417 10/12/2015

Some of the best pasta I've ever had just had butter, fresh squeezed lemon juice, salt, and pepper on it.

—Anonymous

reply 418 10/12/2015

> Some of you people really need to be on tranquilizers.

Welcome to the glory and wonder of a Datalounge food thread.

—Anonymous

reply 419 10/12/2015

420 posts supposedly related to draining spaghetti? And queens flipping out because someone rinses, have/had mothers, assuming ages and socio-economic status, disturbed about certain added ingredients, etc.

I appreciate seeing techniques and recipes from exploring cooks, seasoned cooks and decent chefs. But seeing the garbage initiated by OP with simply the thread title is inviting nasty commentaries mixed in with those of substance. There are some elite types that can't boil water, and some folks with very limited resources that can whip-up a dandy pasta meal.

—Anonymous

reply 420 10/12/2015

FFS, of course you drain pasta. If God didn't want us to drain pasta, there wouldn't be any colanders.

—who in their right mind would want to eat slimy pasta?

reply 421 10/12/2015

bwahahaha!

Martha Stewart's Famous One Pot Pasta Recipe - Martha Stewart

Everyone loves a weeknight meal they can get on the table in 20 minutes. This one-pot pasta recipe combines a few fresh ingredients, water, and a touch of ol...

www.youtube.com

—Anonymous

reply 422 10/12/2015

My Lord do I miss Balducci's. Have to throw together my own gift baskets now. I did relish following the family infighting saga featured in, was it New York mag, right before they went bust. Gripping!

—Anonymous

reply 423 10/12/2015

[R422]..I do love Martina but there's just things she misses the mark on. Remember, she has staff dreaming up some of these craft and dishes. So stop bwahaing. Is that even a verb? Polish, Jersey born Martha is just never the go to when it comes to Italian cuisine. As in stews, consomme and soups, especially consomme, you cook the pasta separately. Get the starch out.

The bonus of Barilla is that it's almost impossible to over cook. No way in hell will I support them after that dumbass, backwards moron of a CEO had to diarrhea out of his mouth his feelings on homosexuals. Claiming to be a "family company". Obviously not a CFO. They did take a hit after that..right in the wallet. How disconnected to the modern world can you be? La Covallita, is it, is so superior and I can never pass up their birds' nests. Love their packaging as well. Imagine his face after our SCOTUS victory! He singlehandedly alienated his most lucrative market, their families and supporters. Now this is very Passive-aggressive of me and out of character but when I'm shopping for the dry stuff..I tear the corners off of their packages and other stunts, making them unsellable. My market may get the hint. They have to eat it. Eat that loss and stop carrying their products.

—Sometimes Boycotting Just Isn't Enough

reply 424 10/12/2015

Did you you read [R18]? She puts lemon juice on her pasta!

Get 'er, gurrrls!

—Anonymous

reply 425 10/12/2015

I mean [R418]

—Anonymous

reply 426 10/12/2015

The best pasta in the world!

see offsite link on doobybrain.com

—Anonymous

reply 427 10/12/2015

Now that autumn is arriving and the holidays, let us discuss lasagne recipes. I'll give you mine if you'll share yours. Let's go before that messy BPD queen known as [R40] comes along and shits on this thread . Let's go while he's working the CS job in his cubicle. You just know his supervisor is in the works of canning his ass. Fired, yet again. Exercise Self control over your personality disorder, especially when it concerns your finances. Jeez.

—Anonymous

reply 428 10/12/2015

[R353] Carrots certainly do belong in a tomato sauce/gravy, destined for pasta. One small carrot, grated finely, melts into the sauce, accentuating body and mouthfeel, while providing a bit of undetectable sweetness. ONE clove is a good addition, granny always tossed one in, it was something she learned from her mother and grandmother. I include it for taste and a bit of nostalgia. The clove flavor seems to work well with tomatoes, and no, it doesn't make sauce/gravy taste like pumpkin pie. When I make tomato sauce/gravy, it's a big potful, usually using 3 or 4 28oz. cans of plum tomatoes, so you'd never be able to identify a carrot or clove note. Try it, and let me know if you like it.

—Bronze Age Gay

reply 429 10/12/2015

Actually, I think [R418] has inadvertently discovered that elusive ingredient in the making of a true Italian butter sauce. Wow! I'm gonna try it tonight.

—Anonymous

reply 430 10/12/2015

Um, what are you supposed to do, slurp down watery noodles?

—Anonymous

reply 431 10/12/2015

Lasagna...now you don't merely make lasagna, you BUILD lasagne. Puts me back about $60 a pan.

Imagine my horror when scouring the net for the perfect Frankenstein lasagna. Finding recipes where middle Americans were substituting ricotta cheese with cottage cheese. Quelle horreur! Pearls and smelling salts ensued. And it's whole milk ricotta, unless you've got a serious health condition. This is the time to cheat, no half-assies.

There's this saying that if you substitute cottage for ricotta, a little old lady in Italy dies. At the market, my ginzo SO and I would play a game while shopping for ingredients. In the dairy aisle, I'd playfully pretend by placing cottage cheese in the cart. While I'm reaching for the cottage cheese, he'd mimic the sounds of an electrocardiogram. A steady, healthy "beep, beep". Then I'd place the cottage cheese in the cart and he'd flatline her. The only way to make him stop and save Nona's life bringing back the pulse is if I'd grab the cottage cheese out of the cart and toss it back in the dairy case. Recessitating her. For good measure, I made sure that mozzarella was a big authentic ball sitting in liquid. She's discharged the very next day.

—Anonymous

reply 432 10/12/2015

I'm referring to [R403]. Country Club denizen of Eastern Virginia, who, no doubt present when Jackie took that spill on an unfamiliar gelding while fox hunting. She's now residing on the UWS, gorging on Ramen noodles to save money for those pesky fees of living in a full service building. As a tip, the doormen, concierge and super receive bulk packs of Ramen noodles, Marachuan brand. She tailors the flavor to each individual's tastes. Concierge gets shrimp flavor, beef for doormen and chicken for the super and gym staff. She saves the pork flavor for herself as she's a lying wannabe manque of a pig.

—Lower Class Throwaway Kid, If Anything

reply 433 10/12/2015

I'm referring to [R403]. Country Club denizen of Eastern Virginia, who, no doubt present when Jackie took that spill on an unfamiliar gelding while fox hunting. She's now residing on the UWS, gorging on Ramen noodles to save money for those pesky fees of living in a full service building. As a tip, the doormen, concierge and super receive bulk packs of Ramen noodles, Marachuan brand. She tailors the flavor to each individual's tastes. Concierge gets shrimp flavor, beef for doormen and chicken for the super and gym staff. She saves the pork flavor for herself as she's a lying wannabe manque of a pig.

—Lower Class Throwaway Kid, If Anything

reply 434 10/12/2015

> Did you you read [R418]? She puts lemon juice on her pasta! Get 'er, gurrrls!

Quite the contrary, I'd invite "her" over for dinner for something similarly simple.

This is what I'd do with 6 oz linguine fine after it's cooked (in salted water but without oil) & drained:

Lightly sauté 2 large garlic cloves (put through a garlic press) in EVOO over low heat for a few minutes (don't brown) & set aside.

To the cooked/drained pasta I'd add 2 TB EVOO, ½ tsp black pepper, 1 tsp lemon juice, the set aside garlic/oil, ¼ cup Pecorino Romano cheese and ¼ cup of reserved pasta water.

I think it's kind of a variation of a Roman dish cacio e pepe.

—R417 - who ate pasta for lunch today, although it was something different

reply 435 10/12/2015

I do something similar [R435] but add chopped ripe tomato and maybe a splash of vermouth to thin the sauce out a bit.

—Anonymous

reply 436 10/12/2015

Some of this talk is just inappropriate and borders on sacrilegious ON COLUMBUS DAY!

—Anonymous

reply 437 10/12/2015

The post at [R75] is the funniest thing I've read in ages:

"but honestly, I've got so many companies on my boycott that list I'm living on grass and rainwater."

I'm still laughing about it , and I emailed it to a friend.

—Minge

reply 438 10/12/2015

Hold onto your sides, [R438] dear. You don't want those Spanx to rupture.

—Anonymous

reply 439 10/12/2015

This thread... mmm

Tumblr: Image

Tumblr is a place to express yourself, discover yourself, and bond over the stuff you love. It's where your interests connect you with your people.

40.media.tumblr.com

—Anonymous

reply 440 10/12/2015

"The rich know how things are done because they're taught from birth."

Do you have this embroidered on a pillow along with "World's Biggest Toady" and "Kiss Ass Sycophant?"

—Anonymous

reply 441 10/12/2015

"Ihr werdet weinen und heulen,,

—Anonymous

reply 442 10/12/2015

OMG [R435], get a hold of yourself! Someone's getting their social cues from daytime TV! Ack!

—Come on to my house, my house-a, come on

reply 443 10/12/2015

[R435], I know you mean well but ditch that garlic press. Hasn't Goodfellows taught you anything? Using a blade, you make that garlic paper thin. It's called surface area. You in the tri-state? Come help me w/my dinner parties while you coachsurf the night. I need help in lifting certain items. Help cataloguing my inventory.

—I Need Staff!

reply 444 10/12/2015

[R441], you slay me. Although as a guest of Imelda's in the 80s in her NY townhouse was a couch throw pillow that read "nouveau riche is better than no riche at all" and all I could think is For You, no riche. My WASPY non queeny bf couldn't keep a straight face. I whispered, Can it hon, they'll be lots of material on the LIRR on the way home. Her swag wasn't bad though. OMG, what a jacuzzi she had

—Anonymous

reply 445 10/12/2015

[R441], to your retort. that's not true at all.and I say this with such a heavy heart. Middle class kids hit the jackpot. Regular ole, 2 kid families in a simple suburban home. Jack fucking pot. AT least their parents were truly engaged and invested in their children. Their parents' eyes would light up like a Christmas tree around them. Poor kids and rich kids never had that warmth, mostly. Materialism is a head game, plus or minus.

Yes, embrace fine living but never, ever discount that golden ring, afforded at birth by being born into the middle class. It's shrinking in the US and what a shame. Money can always be had but normal Middle class childhoods...priceless. Just so balanced. Such warmth. Embrace that shiz. Rich kids and poor kids envy you. You've no idea. I ran away and joined my middle class extended family. Best move of my life and I was a pre-teen. Parental narcissism is a hard pill to swallow. A nice middle class upbringing will keep you warm for all of your days here on earth.

—Anonymous

3

reply 446 10/12/2015

Love your post!

—Anonymous

reply 447 10/12/2015

I live in the Philly suburbs and pretentious douchebags call it gravy.

—Philly Frau

reply 448 10/12/2015

My ex's Italian mother made 12-hour spaghetti sauce. She threw in a little sugar to cut the acidity of the tomatoes. AND she dained the pasta.

I do hope these two bickering people end up getting together. This is like foreplay with a side of spaghetti.

—Anonymous

reply 449 10/12/2015

Four hundred and forty-nine posts.

On spaghetti.

All together now: "This is why they hate us."

—The Apocalypse Is Upon Us

reply 450 10/12/2015

But I still don't know: do we drain or not?

—Anonymous

reply 451 10/12/2015

I'm not really sure myself. I think it's a toss-up.

I do have a lasagne question, however. Do you cook the lasagne noodles first or do you add them dry to your lasagne recipe?

—Anonymous

reply 452 10/13/2015

You lick them until fully moistened and then begin your recipe.

—Anonymous

reply 453 10/13/2015

The best lasagna I ever made myself was a recipe I found (internet) made with roasted pumpkin and taleggio. It's one of those dishes where the cook wants to hoard the entire dish...mmm. Tomorrow...

—Anonymous

reply 454 10/13/2015

The lasagna question requires an answer! I had always boiled mine and and was delighted to learn that this was unnecessary. However, when I put them in uncooked (and left the covered lasagna in the fridge overnight), I ended up with rock hard lasagna curled up on the edges on the top, and semi-cooked lasagna inside. Please advise, DL!

—Anonymous

reply 455 10/13/2015

I'm Italian. I live in Italy (30 + years). I'm writing from Italy.

I think it's understandable that the word "gravy" was used by Italian-Amercian immigrants. In Italian the word for pasta sauce is "sugo". But sugo in Italian can also mean a sauce from meat drippings for roast meat. So calling it "gravy" is not so out of line.

BTW carrots (along with onion and celery) are the base of classic tomato sauce in many parts of Italy. In classic tuscan tomato sauce it's fundamental and also in Bolognese meat sauce (where a bit of nutmeg shows up too).

This business of adding pasta cooking water for finishing the pasta is way over done by American chefs. It should be done sparingly. It can give a gelatinous feel to the dish. I'd never do it with a tomato sauce.

I've never heard of anyone in Italy using a garlic press. Actually I don't think I've ever seen one here.

[R432] [quote]Finding recipes where middle Americans were substituting ricotta cheese with cottage cheese.

Just so you know: traditional lasagne (it's spelled with an "e" at the end not an "a") is not made with ricotta cheese in Italy. It is made with béchamel sauce. That is the standard way. There are variations and with ricotta is certainly one of them but it's rare.

—Anonymous

reply 456 10/13/2015

No wonder the lagagna I had in Italy was so creamy and delicious. It's the bechamel sauce. I'm going to make some this weekend, unless it's still 70 degrees here. Anybody have a good recipe for lasagna using bechamel sauce?

—Anonymous

reply 457 10/13/2015

Ok, [R457], thanks for the spelling update. Now - pre-cook lasagnE noodles or not?

—Anonymous

reply 458 10/13/2015

The best lasagnE I ever ate was one made with layers of mushrooms with homemade pesto, and layers of béchamel. It had some pine nuts and parmesan on top for texture.

—Anonymous

reply 459 10/13/2015

That sounds delicious!

—Anonymous

reply 460 10/13/2015

> Sauce should be used sparingly. the goal is to stain the pasta.

"Stain" the pasta? Aren't you just the world's most precious gift, [R203]? "Stain" the pasta. Hahahahaha.

—Anonymous

reply 461 10/13/2015

> Anybody have a good recipe for lasagna using bechamel sauce?

Check out Marcella Hazan's Lasagne Bolognese. It's a good idea to either make it a day ahead of time or start early on the day you plan to serve it, as you have to make two sauces, one of which has to be cooked for at least three hours, and your own pasta. You can cheat by using the two sauces to make a baked pasta dish with box pasta. I use cavatappi rather than ziti.

epi

MARCELLA HAZAN'S LASAGNA

This lasagna is definitely time consuming, but well worth it if you have the time. Marcella says the ragu must be cooked for no less than 3 hours!

www.epicurious.com

—Anonymous

reply 462 10/13/2015

> This business of adding pasta cooking water for finishing the pasta is way over done by American chefs. It should be done sparingly. It can give a gelatinous feel to the dish. I'd never do it with a tomato sauce.

It's only something you do if the sauce is too thick. They demonstrate it on TV to show you how to do it, but if you've made your sauce right, and mixed it with the right amount of pasta, you don't need to use any cooking water. I've been making pasta for years, and I think I've done this no more than three times.

—Anonymous

reply 463 10/13/2015

Marcella Hazan's first 2 books are the best books ever written in English about Italian cooking. Anyone interested in Italian cooking should read them. They are authentic. (Note however that those books were written 40 years ago: Italians use less oil and butter as they once did. That's the only correction I'd make).

> It's only something you do if the sauce is too thick.

No [R463] It's the opposite. It's something you do if you want to thicken. That's why you use the pasta water because it contains starch from the cooked pasta. Starch thickens.

You add the strained pasta to the pan where the sauce has been prepared. (most sauces are prepared in a wide pan, not pots.) You swirl and turn the pasta in the sauce (over heat) and add a bit of the pasta cooking water to thicken.

If you need to thin a sauce add a bit of water.

—R456

reply 464 10/13/2015

Let me also add that adding the pasta cooking water not only thickens but it also helps to bind the sauce to the pasta. As I mentioned: it should be done judiciously.

—Anonymous

reply 465 10/13/2015

I never do it at all, actually, [R464], but I've never heard before that adding pasta water will make the dish "thicker." I thought it was done to make the dish wetter, i.e., less dry when you have a little more pasta than sauce. And, like you, I've been making pasta (and other Italian things to eat) since you had to buy Marcella's first two books rather than her single-volume Essentials of Italian Cooking.

—Anonymous

reply 466 10/13/2015

[R466] Use a little logic: starch thickens. It's like using a roux. Of course, like adding water, it makes the sauce "less dry". But what you (or the poster at [R463]) said was: "It's only something you do if the sauce is too thick." No. It's the opposite.

—Anonymous

reply 467 10/13/2015

For 466

see offsite link on thekitchn.com

—Anonymous

reply 468 10/13/2015

[[R462]] Thanks for the recipe and tips. I may try it this weekend.

—Anonymous

reply 469 10/13/2015

I'll try it some time, [R467].

—Anonymous

reply 470 10/13/2015

The pesto and mushroom lasagne is a Nigel Slater recipe. Nigel is a flaming queen who lives with his cats. His recipes are usually very good. Here it is for anyone who wants to try it

see offsite link on wordpress.com

—Anonymous

reply 471 10/13/2015

There are "no-boil" lasagne noodles that you can use without cooking first. You have to make sure there's enough liquid in the recipe, and you usually have to seal the pan really well with foil to make sure to generate enough steam to cook the noodles.

—Anonymous

reply 472 10/13/2015

Lidia made an interesting lasagne with bread, zucchini, sauce, and cheese. No pasta at all.

—Anonymous

reply 473 10/13/2015

One million thanks to our Italian DLer for disabusing us of our belief that ricotta is a key ingredient of a good lasagne. At last I will hopefully be able to relive the joy of the marvelous lasagne I had while in Mangie!!

—Marge

reply 474 10/13/2015

How's was the peeping in Mangie, [R474]?

—Freddie

reply 475 10/13/2015

> Lidia made an interesting lasagne with bread, zucchini, sauce, and cheese. No pasta at all.

If there is no lasagna in your lasagna, shouldn't you call it something else?

Does Lidia have recipes for meatless pot roast or egg-free quiche?

—Anonymous

reply 476 10/13/2015

Carrots also thicken the sauce.

—Anonymous

reply 477 10/13/2015

Salut, [R456], is it? Italian poster. 1st off, excuse the fuck outta me for sometimes using an a or e I'm a queerbecer, living most my life just outside of Manhattan.

You make some good points. GRATZI.But don't focus on petty shit like how I spell lasagne. I'm on a phone posting anyway.

I will share my awesome lasagne recipe and will do you proud.

P.S. wanna take a dish to the next level? Split the amount of garlic with shallots. Sweet, sweet shallots

—Not to be confused w/Bette Davis film

reply 478 10/13/2015

> Lidia made an interesting lasagne with bread, zucchini, sauce, and cheese. No pasta at all.

Uh...then she didn't make lasagne.

Todays Italian lesson:

"Lasagna" - a wide flat egg noodle.

"Lasagne" - plural for "lasagna".

The proper name of the Italian dish of layered lasagne baked in the oven is "Lasagne al forno". Also commonly referred to as "lasagne".

Got it?

—Anonymous

reply 479 10/13/2015

Who the fuck cares [R479]? Go fuck yourself.

—Anonymous

reply 480 10/13/2015

[R478] I like Italian American cooking ...it is its own cuisine and I enjoy it when I'm in the States if it is done well.

[R480] Unfortunately typical of a certain type of American: proud to be ignorant.

—Anonymous

reply 481 10/13/2015

Yes [R479]. Go fuck yourself. With a wide flat egg noodle.

—But don't cook it first.

reply 482 10/13/2015

[R456], gindaloon makes strident points. Now I'm not gonna get into beschamel or tomato. Like comparing white pizza (fank you, Mama Celeste!) To a sicilians slice.

But I'm gonna get to my awesome lasagne recipe. It's classic so to spare the lives of little old Italian women.

But it does have a French twist. As we all know, the French are famous for the finest cuisine and wines. They'll never measure up to the fine craftsmanship of Italian glass. That part of the world has Tuscany and Provence. I double down with them. Best of both worlds.

—Best, your favorite moron

reply 483 10/13/2015

[R482], bwah. You left out the part about go crying in the mirror

I agree, Fuck spelling. Let them take a Latin dictionary, shove it up their cunt THEN , not only cry, but die in that mirror.

—Anonymous

reply 484 10/13/2015

[R448]. I also live in the suburbs, and the people I've known who called it gravy weren't pretentious. They were your typical Italian families you find in Philly or Jersey. And they called it gravy. Is it really that important?

—Anonymous

reply 485 10/13/2015

Hey [R479], got ya Italian lesson right here, ya mook. Look up gidrul. Follow it with Vinny Goobatz. Italian lesson right here*points to balls* followed by hand flicked under my chin, Fongul and fanable

—You got gotz

reply 486 10/13/2015

Gravy is not a form of pretentiousness, it's Sicilian

—Fatzi, play on Fank You

reply 487 10/13/2015

What's the best spaghetti to go with this?

see offsite link on youtube.com

—Anonymous

reply 488 10/13/2015

The ground beef. 80% is fine. But strain (OMG, so middle class!) Rest on sturdy paper towels. The secret isn't any kind of onion, be it sweet Vidalia et. Al. Use shallots and paper thin that garlic for surface area. Surface area is the staple of Japanese cuisine.

The noodles? Depends but if dry, hard al dente but malleable. Pull em out of that boiling water half cooked. I prefer smooth noodles, not that curly ridged crap. Ends up burning, even during the covering, foiling stage. Crunchy and shit. Smooth and flat pasta, always. Unfortunately, Barilla, yeah Ba-ree-ya makes a fine flat lasagne noodle. I crank out my own a day ahead, using a Penn Dutch noodle recipe. Find the flats in the fresh pasta refrigerated section. Never support Barilla, only to put it in your cart and bombard with 16 Oz cans, making it unsellable. Then toss it in the kosher aisle. Or after cooking curled edge, take your Henkel and trI'm off edges. Lose those outside edges.

Now the cheeses...to be cont'd

—Tempest, pronounced Dembesta in Brooklynese

reply 489 10/13/2015

[R464]..kinda close- but no cigar. Let me show you how.

—Pizza-croissant, just like Madonna & Gaga, but from better stock. Ferci.

reply 490 10/13/2015

Pronounced Cwa-san.

Save it, I'll shove it up my own cunt and go cry in my phenomenal dichroic bordered Italian tiled mirror.

—Find me on Etsy

reply 491 10/13/2015

But what about risotto? No love for the lowly farina dish?

—Anonymous

reply 492 10/13/2015

Will there be a part two to this thread?

—French Canadian, Learning and Laughing

reply 493 10/13/2015

It's not good for their diabetes [R492]. Nothing spikes the insulin like risotto.

—Anonymous

reply 494 10/13/2015

Darlings. Darlings, please stop this bickering. It makes you sound so fleshy.

Children, put down the strainers and tongs and listen to Grandma Nan. In life, I never ate pasta. Even in the afterlife, where my weight remains constant, that filth would never pass my lips.

You would do much better to eat a turkey sandwich. Have chef cut two slices from the middle of a whole head of iceberg lettuce. That is your bread. Add tomato slices, a thin slice of turkey, two rings of red onion, and a bit of mustard. That is an appropriate meal.

—Ghost of Nan

reply 495 10/13/2015

[R492] But what about risotto? No love for the lowly farina dish?

Risotto is a farina dish? Are you sure?

—Anonymous

reply 496 10/13/2015

Darlings, did I misspeak? Glenn Bernbaum just barged in and told me the correct term is colander. How would I know such a thing? God, he's so overbearing.

—Ghost of Nan

reply 497 10/13/2015

Nan dear you certainly seemed to enjoy the farfalle with salmon and cream that Giancarlo prepared for us....

see offsite link on pinimg.com

—Anonymous

reply 498 10/13/2015

[R322], thanks for linking to that article. One thing that jumped out at me: the pasta water DOESN'T need to be boiling??? That's new to me. Others?

—Don't cook much

reply 499 10/13/2015

WHO is draining their pasta?!?!

Oh... HER...

see offsite link on twimg.com

—Anonymous

reply 500 10/13/2015

I made the mistake of calling my Grandmother to ask about pasta and sauce. "I thought we settled this when you tried to serve us all Dolmio..." How much sauce do you add? "For god's sake, it's about personal preference, like, you're the chef, you prefer lots of sauce, then if they don't like it, well, they can go fuck themselves." What about draining the pasta? "What about it?" Well, do you drain it or ladle it out? "Don't be such a bloody idiot. Only a cheap whore ladles the pasta." What about calling it gravy? "What?" Do you call it sauce or gravy? "Does it come from Bisto?" (Bisto's an instant gravy brand in the UK) No... "Then it's not fucking gravy, is it? Next you'll be asking me about dried as opposed to fresh..."

We've had *that* argument before. Put it this way - if you're that idiotic to waste good eggs and flour cracking out that which you can buy for 90p in Tesco, you're an inbred moron. Her words, not mine. She's got very strong views on vegan-friendly sauces though - the more vegetables you can cram in, the better it'll taste and *never* skimp on the spices. Especially with aubergine.

—Anonymous

reply 501 10/13/2015

Oh, and those who don't "do" carbs are like those who don't "do" gluten: "that's nice for them. Must be nice for them to deny themselves joy in what they eat. Shame their tits'll hit the floor at fifty like everyone elses." Yup.

—Anonymous

reply 502 10/13/2015

86% of all public computer keyboards have fecal matter on them. Just sayin'.

—Debbie Downer

reply 503 10/13/2015

Shoes, reading this thread makes me feel so Drained !!

—There's something about it

reply 504 10/13/2015

[R501] I LOVE your grandma! I want to hang out with her in bar, and we can make fun of the other patrons.

—Anonymous

reply 505 10/13/2015

I'm italian too, and i want to add that bechamel is used for Lasagne alla bolognese. Neapolitan Lasagne (in my opinion, much better dish) is made with ricotta. So, ricotta is perfectly fine for lasagne.

—Anonymous

reply 506 10/13/2015

I believe you, [R498]. Even in death, Nan types fat and pale.

Offsite Image
www3.pictures.zimbio.com

—Somers White Farkas, of the Tidewater Whites

reply 507 10/13/2015

"Lasagne alla Napoletana" is a special occasion dish that is eaten during Carnevale in the area of Naples.

The ingredient list is long and crazy... kind of a catch all dish with different cheeses (including ricotta) and meats, hard boiled eggs, sometimes even small meatballs. I've never seen it on any menu or in any shop outside of Naples.

In most all of Italy lasagne is a simple and elegant dish made with béchamel, meat sauce (or vegetables) and layers of lasagna pasta.

I like the Italian American ricotta version too.

see offsite link on giallozafferano.it

—Anonymous

reply 508 10/13/2015

Thanks to this thread, my anorexia has been satisfied another day. You bitches satiate my cravings better than 20 hours of "The Food Network" chased by "Lidia's Family Table".

—Not Giuliana Rancic

reply 509 10/13/2015

Indians call the sauce on a curry 'gravy'.

—Anonymous

reply 510 10/14/2015

Speaking of horrible adaptations of Italian recipes-- someone posted on Facebook a recipe for "Mini-cannolis" made with Pillsbury refrigerated pie dough!

—Anonymous

reply 511 10/14/2015

UGH, [R511]!

—Anonymous

reply 512 10/14/2015

The cheeses! What happened to the cheeses?

—Anonymous

reply 513 10/14/2015

Could SOMEONE please stab [R489] etc,. in the eyes?

—Anonymous

reply 514 10/15/2015

Over 500 posts about pasta. No wonder there's an obesity crisis in America.

—Anonymous

reply 515 10/15/2015

I'm still craving Spagettios.

—Anonymous

reply 516 10/15/2015

Beefaroni rocks my world.

—Anonymous

reply 517 10/15/2015

Has anyone tried one of those kitchen gadgets that creates "pasta" out of vegetables?

—Anonymous

reply 518 10/15/2015

Anyone who drains spaghetti is hopeless trash.

—Archbishop Candlelit Scrota

reply 519 10/15/2015

[[R515]] Nobody on DL will admit to eating carbs, so they are getting their vicarious thrills by talking about pasta rather than eating it. See my huge plate of drained spaghetti? It's imaginary. So is the sauce/gravy. Mmmm.

—Anonymous

reply 520 10/15/2015

I had spaghetti for dinner tonight.

I boiled it. With nicely salted water for flavor (and no other reason)

I drained it (but kept it in the pan).

I added a pat of butter. And after that melted and coated the pasta, I added just enough sauce to coat the pasta and flavor it.

I then put it in a serving bowl, with a healthy grind of fresh black pepper.

I then ate it on the couch while watching TV.

It was very good.

—Anonymous

reply 521 10/15/2015

I used to drain pasta using a colander all the time, as my mother did, and she was an Italian immigrant. However, when I went to Italy and visited my family, my cousin used tongs for spaghetti. Now it depends on how I feel. Making spaghetti, linguine etc., I often use tongs because it's right next to the stove or I use a spider for penne or ziti because it's handy and easy. It often depends on how much room there is in the dishwasher.

Always salt the water.

Never add oil to the water.

—Anonymous

reply 522 10/15/2015

What is a spider? And why doesn't my spaghetti stay smooth/slippery when I add butter and whatever? It seems to have a gritty texture to it. I do drain it. In a colander.

—Anonymous

reply 523 10/15/2015

[R523] This is a spider. (Although it really resembles a spider web, not a spider.)

see offsite link on cutleryandmore.com

—Anonymous

reply 524 10/16/2015

[R520] made me laugh.

—A. Fatty

reply 525 10/16/2015

Uhh...I cook my spaghetti in the microwave.

—white trash and proud of it!

reply 526 10/16/2015

"they are getting their vicarious thrills by talking about pasta rather than eating it."

Same with sex, hence all the porn threads.

—Anonymous

1

reply 527 10/16/2015

Are we going to make it to 600 replies? Come on, don't give up now, we're so close.

—J.

reply 528 10/16/2015

[R514], stop stalking me. Unfortunately you got a below cabin deck on the DL cruise. No! You'll never get the elevator card to my stateroom suite with balcony. The ONLY way you're making it up here is to throw you into the sea off of said balcony. When your missing tale makes it to Dateline...my interview with journalists and investigators will rival that of M in Sopie's Choice. Your sad, unloved throwaway kid background will convince the world that you took your own life.

Cut to me in Bali, courtesy of my exclusive with the Daily Fail. A haughty whiskey laugh when I rent that cabana off the coast of Belize with hot twink Asian ASS-istant.

—So Tragic-he had nothing to live for

1

reply 529 10/16/2015

[R41] and [R124] here make sense. And the woman who knew only the socially aspirational middle worry about what cutlery to use, trying to impress with their knowledge of "how it should be done". How it should be done is be intellectually able to be admitted to Harvard, work hard, accomplish something and then the world'll be yours.

So cook away aspirants! A minute under cooking directions if you've no idea how to do pasta, drain; if you cannot face a colander, put a lid on the damn pot and leave a small slit, drain off water, put pot back on the burner and stir pasta, then add a bit of cooking water as relentlessly mentioned above many times, THEN, either add all pasta to sauce, or add all sauce to pasta. Let set. Serve.

—Aspirational ronson

reply 530 10/16/2015

Mama always said it was home made.

see offsite link on youtu.be

—Anonymous

reply 531 10/16/2015

[R530], try successful aspirational moron

—Anonymous

1

reply 532 10/16/2015

[R530] That is the recipe for how to ruin pasta.

—Anonymous

reply 533 10/16/2015

I wonder if they boiled their noodles?

see offsite link on youtube.com

—Anonymous

reply 534 10/16/2015

Draining spaghetti is what you are supposed to do. I will tell you what is middle-class: Drenching spaghetti with tons of tomato sauce. Americans are notorious for this. Spaghetti should not be drenched beyond visibility with pasta sauce. It is so lowbrow. In fact, go kill yourself now if you are one of the many in this country that also places KETCHUP on top of your Ragu-ridden monstrosity of spaghetti.

—Anonymous

reply 535 10/16/2015

I have never heard of anyone mixing spaghetti and ketchup besides Fran's mother on The Nanny. And I thought that was a joke.

—Anonymous

reply 536 10/16/2015

See [R536], throwaway no rent kids who were ignored...gilligan's island and now the nanny. You'll never hear of ketchup on pasta. They live in TVLand. Oh, but oh, they'll feel mighty bold on a message board arguing with those of us who have shown up for life and better off than them.

Then, when you call them out after their sad ass attempt on schooling you, it's ghetto kween chasing you around on every thread here. So entertaining! Love giving a good beat down.

—Check1stMate, Little Buddy

reply 537 10/16/2015

> Yes, "upper-crust" gays always prefer Wendy's to McDonalds and shopping at Target over Walmart, as well.

By "upper crust" they mean pie crust.

—Anonymous

reply 538 10/16/2015

[R535], many of the people in this country, huh? So you're an American but Americans are so stupid? Yet, you've never traveled. See, watching too much TV again. Maury and Jerry's audience does not represent the population.

Gotcha! Yet, again.

—Anonymous

reply 539 10/16/2015

Can you pour Spatina over rocks and camel dung?

—Darfur Orphans

reply 540 10/16/2015

[R522], Did you consider that your cousin used tongs because he/she didn't have a colander and was ashamed he/she didn't have the money to buy a new one? Using tongs bruises the pasta.

—Anonymous

reply 541 10/16/2015

[R541], go kill your delusional self.

Nobody uses tongs. Tongs are used by chefs working with a pan, in oven or stove top.

It's a ladle with teeth and a hole in it. Some jerks think its for service at the table but it's used for pulling pasta out of boiling water, hence the hole.

And that spider thingy is used for pulling food out of hot oil, like wontons. Hence why it's flat, to allow grease to drain off.

This thread really proves and outs the morons on this site.

If you don't know about a subject, ask. Don't preach.

—NOW you owe me at least $600 for tuition

reply 542 10/16/2015

[R541], you might have started that sentence addressing sophia, blanch and dorothy

—Anonymous

reply 543 10/16/2015

Here ladies, learn about pasta ..

Pasta Shapes | Share the Pasta
pastafits.org

—A cook, oops, a chef

reply 544 10/17/2015

I saw that Mrs. Biederhoff draining HER spaghetti. And, as I have already pointed out, she is distinctly middle class!

Veda Pierce

—An allusion to Joan Crawford is needed in every thread!

reply 545 10/17/2015

Stop putting oil in the water. It's a waste of perfectly good oil.

—Anonymous

reply 546 10/17/2015

> hence the hole.

There are entire threads on the Datalounge dedicated to holes.

—Anonymous

reply 547 10/17/2015

> NOW you owe me at least $600 for tuition

Oh, no. THIS guy again.

—Anonymous

reply 548 10/18/2015

Actually, [R548], if you block him half the thread disappears.

He seems to post at this hour of the night. Piss drunk, I suspect.

—Anonymous

reply 549 10/18/2015

> There are "no-boil" lasagne noodles that you can use

I thought for sure that this comment, at [R472], would cause a complete and utter Datalounge meltdown.

—Anonymous

reply 550 10/18/2015

If you use something to pull the pasta out of the water, bit by but, the problem is that the rest of the noodles keep cooking... and then you'll end up with 50% soggy noodles...or do you do it really really fast?

—Anonymous

reply 551 10/18/2015

[[R551]} How much pasta do you cook at one time? I don't think that would make much of a difference, but I'm no pasta expert, drained or not.

—Anonymous

reply 552 10/18/2015

I haven't made any in a while, but usually just the standard box. The boxes are so cheap (even barilla, who everyone hates - is like 1.99) so I just make it all at once and reheat it later or throw it out later. I can't remember the last time I bought pasta. I moved out of a place I lived in for 3 years, and there was pasta in the back of my pantry I bought when I moved in.

I make no-yolk noodles sometimes because they go in other things.

I use a strainer though, because I am a dirty low class whore.

—Anonymous

reply 553 10/18/2015

You insufferable twits! I go with the French blend imported from Canada. Go to Walmart, buy a few cans to feed the clan, open the cans, dump in large pot, heat a few minutes, have a ladle to serve on plates, and have available Fritos and Pepsi for a balanced meal. Quick and simple after a busy Friday work day.

see offsite link on wikimedia.org

—Mrs. Davis in Kentucky

reply 554 10/18/2015

[R554] And you forgot to tell them to say the blessing?

—Anonymous

2

reply 555 10/18/2015

[R554] reminded me .... Frito Pie!

see offsite link on netdna-cdn.com

—Anonymous

reply 556 10/18/2015

[R551], thanks for asking.

Pulling the noodles out is to cater to a multitude of people with different preferences. Once the pasta hits a certain stage, you can turn off the heat source. Even if using gas. If you come to find the noodles becoming mushy. Drain quickly and rinse with cold water. This stops the cooking process. The same concept of a soft boiled egg vs. Hard boiled. With eggs, place in cold water, then bring to boiling. Place eggs in first, then add water. If you take an egg from fridge and drop in boiling water, even if so carefully, they'll sometimes crack, rupture.

It's really a science. For some, a passion.

For anyone interested, CNN has an article about a certain country outdoing France in Michelin stars.

And no you dumb ginzos, it isn't Italy. They pale in comparison to fine French perfectionism.

It's that other fine nation. Read the chef reviews and reasons, explanations that make them so great.

[R549], I don't pretend to know about lazing around and my only passion being Grindr and porn. I stay off of those threads. Problem for you, you don't have passions, just addictions

—Lazy, Uneducated Abandoned Throwaway Ghetto Child

reply 557 10/18/2015

[R552], pasta doubles in weight.

Now just to be a dick...

Every box in the supermarket aisle, enough for every citizen of St.Olaf, Rose!

—Dorothy Szbornak

reply 558 10/18/2015

Now for linguine and clam white sauce..

This is simple and wows people. Make it tonight.

Boil water quickly with salt. Never use iodized salt ever. It changes the flavor of everything. Sea or kosher. Pop a lid on, boils quickly.

Don't listen to the morons about not adding oil. With linguine, it's surface area and thickness, it'll clump. Just a drop of oil. Small pat of butter in a pinch. Add linguine to water. Don't break it up. You wanna be able to curl it on your fork,later. Place it in. Part will be resting on side of pan outside of water. Stay with it until it cooks enough and push all pasta into boiling water. Use a fork to break up the clumping at this stage. You can lid it for about 3 mins til you get back to it, stirring.

While that's going, in the microwave add a can of white clam sauce, Rienzi brand is good, to a ceramic or plastic bowl to just a dab of white wine. Nuke for no more than 1.5 minutes on high. Depends on if you need the alcohol in the wine to evaporate should you or charges be in recovery. Back to stir the linguine, then get on your bread. As the linguine reaches the perfect consistency, which will surpass the cooking time of say, spaghetti. Close to a ziti cooking time, crack open a can of baby clams by Bumble Bee or Geisha brand. Dump in clam sauce and heat no more than 2 mins, so the clams don't become rubbery. Don't go crazy dumping out all the baby clam juice. Leave about 1/4 of the liquid. When the linguine is done, drain it. Quickly add to pasta bowls. Now take a ladle, gupino and spoon the clam sauce over each bowl. Next, take a slotted spoon or ladle and heap the baby clams neatly into the center. Serve. When you strain that pasta, flip it it a few times in strainer, losing the starchy water. Straining the pasta in your sink is almost like kosher ing it. The hot water kills any bacteria in that bitch.

Cheap as hell. Grab those baby clams when on sale. The clams in clam juice are minced and don't really cut it. On a budget, Goya sells cooking wines. I'm a believer in always cooking with whatever you drink but cooking wines can do the trick. Marsala from supermarket can't touch the shiz you get from liquor store but is fine enough for those dishes. Not the most significant factor in a marsala based dish.

—Emeril's Marsala Recipe is on the nose

reply 559 10/18/2015

Pastafazool!

—Anonymous

reply 560 10/18/2015

[R559] and [R557] Understand nothing about eating well.

Dear Lord:

"Once the pasta hits a certain stage, you can turn off the heat source. Even if using gas. If you come to find the noodles becoming mushy. Drain quickly and rinse with cold water. "

"With linguine, it's surface area and thickness, it'll clump. Just a drop of oil. Small pat of butter in a pinch. "

"in the microwave add a can of white clam sauce, " Etc.

Look, if you are making a clam sauce and you need to use canned clams... you do this: in a wide pan add finely chopped garlic to good olive oil. Saute briefly. Add finely chopped flat leaf parsley. Sauce briefly. Add a bit of hot dried pepper if you like. Add a slash of white wine (cooking wines??? Only in America folks...). Swirl and reduce. To this add the clams and their juices (or some of the juice depending on quantity in the can) . Add salt and some freshly ground black pepper. Let it all simmer briefly. And thats it.

To this pan you add your cooked pasta. Turn up the heat, fold in the pasta and flip over the heat. Add some of the pasta cooking water if you need to...to bind the sauce. It should not be soupy!

Plate each dish directly from the pan. Do not ever.... but absolutely never... serve pasta from a bowl at the table. It is simply not done.

Note: the biggest sin you can commit in preparing pasta is to have it over cooked. Pasta must be served "al dente". The second biggest sin is to have it not properly salted.

—Me. Italian. Writing from my home in Italy.

1

reply 561 10/19/2015

Sorry for the typos. Should read: "Saute briefly" (rather than "sauce briefly") and "Add a splash of white wine"

—R561

1

reply 562 10/19/2015

Just how fat ARE you, Mr. Italy? Over 300 pounds?

—Anonymous

reply 563 10/19/2015

What do you mean "no one uses tongs"?

see offsite link on dlisted.com

—Anonymous

reply 564 10/19/2015

Fresh pasta is so good, but I have not had it recently (sadly)

—Anonymous

1

reply 565 10/19/2015

Japan is the country with the most Michelin stars.

—Anonymous

reply 566 10/19/2015

Michelin totally discriminates against New Orleans, though.

—Anonymous

reply 567 10/19/2015

In this clip (skip to 4:00 to avoid the comedy), you can see he puts the pasta in a pot that cooks and drains at the same time, then he throws it into the sauce and mixes it together.

see offsite link on youtube.com

—Anonymous

reply 568 10/19/2015

[R538] To be fair, The Upper Crust can be pretty crusty and dusty. Have you seen some of those crumbling old places? Some mausoleums are cozier.

—Anonymous

reply 569 10/19/2015

Clams with linguini is one of my favorites, but sauce and clams from a can? Only fresh clams and a simple wine sauce will do.

—Anonymous

reply 570 10/19/2015

[R508]'s picture looks like the autopsy of a grease fire victim.

—That Exploded.

reply 571 10/21/2015

What's the consensus on pasta Alfredo? I've travelled the world in search of the best alfredo, and here's my review.

The WORST was at the original Alfredo's in Rome. They must hate tourists there, because it was so salty, it must have been sime sort of punishment. The only way it could have been that salty is if they dumped a full shaker if salt on it. It was inedible, and I was so looking forward to trying it at the birthplace of Pasta Alfredo. The place was filled with the most beautiful model-type people, and my travelling partner and I thought maybe one of the models dumped salt on their alfredo, so they wouldn't eat it-an old model's trick. But then they would have had to re-serve it to us? Don't go there-ever.

The best was in the Zona Rosa district of Mexico City. The sauce was so light and airy. I don't know how the chef did it, but it was almost orgasmic. The sauce has an almost whipped texture to it. So delicious!

—Anonymous

reply 572 10/21/2015

561, it's just a quickie recipe. Oh and by the way..olive oil and garlic is way overrated and passe.

It's just a quick meal...give up the garlic, hon. Go French! Shallots Trump all.

—But hey...nice try

reply 573 10/22/2015

[R564], nothing more hysterical than goop on mag Cover holding a burnt METAL spatula whilst cooking over a coated pan.

—Dupont laughs at you, Gwyn

reply 574 10/22/2015

[R570], then you go ahead and do that! It's a quick meal for a Sunday afternoon. Not saying it's from my spectacular repetoire of French/japanese perfection.

Excuse the fuck out of me for posting a quicky, economical recipe in a pinch or for those on here who wanna make a satisfying meal for a group of folks with a large goblet of Chablis on deck.

They're always gonna be at least one dick wherever you roam in life.

I'll meet you for a French sauté showdown on another thread.

Garlic in olive oil can ruin a white sauce, adding an acidic after taste..but by all means. Never from a can, as you know, your tuna never,ever comes from a can.

—Ginzo missed by the Eugenics movement

reply 575 10/22/2015

[R572] "What's the consensus on pasta Alfredo? "

Italians have never heard of a dish called "pasta Alfredo".

Travel all over Italy. You will only find it at that tourist restaurant in Rome.

Italians do eat pasta dressed with butter and cheese. But it is simply called "al burro e parmigiano"

Fettuccine Alfredo – Authentic recipe

I was curious to find out exactly what fettuccine Alfredo is. I've frequently heard it mentioned in American TV shows and movies, but I've never found anyone in Italy who has heard of i...

culinariaitalia.wordpress.com

—Anonymous

reply 576 10/22/2015

> Oh and by the way..olive oil and garlic is way overrated and passe.

(Oh dear....)

—Anonymous

reply 577 10/22/2015

> Garlic in olive oil can ruin a white sauce, adding an acidic after taste.

Garlic in olive oil (often plus parsley) is a basis of seafood cooking all over the mediterranean. Always has been and always will. It has nothing to do with food trends. Onions or shallots are also certainly used.

Also: if garlic is handled properly it does not have an acidic taste.

—Anonymous

reply 578 10/22/2015

LADIES!!! SIMMAH DOWN NAH!!!

—~Nadeen

reply 579 10/22/2015

Who cares if garlic and olive oil are "passe"(!) because hipster dorks don't like it. It tastes good and it's healthy. People will still be eating it when we're all dust.

—Anonymous

reply 580 10/22/2015

Twenty

—Anonymous

reply 581 10/22/2015

---

more

—Anonymous

reply 582 10/22/2015

---

and

—Anonymous

reply 583 10/22/2015

---

we

—Anonymous

reply 584 10/22/2015

---

can

—Anonymous

reply 585 10/22/2015

---

put

—Anonymous

reply 586 10/22/2015

---

this

—Anonymous

reply 587 10/22/2015

---

down.

—Anonymous

reply 588 10/22/2015

Who

—Anonymous

reply 589 10/22/2015

knew

—Anonymous

reply 590 10/22/2015

a

—Anonymous

reply 591 10/22/2015

thread

—Anonymous

reply 592 10/22/2015

about

—Anonymous

reply 593 10/22/2015

pasta

—Anonymous

reply 594 10/22/2015

could

—Anonymous

reply 595 10/22/2015

be

—Anonymous

reply 596 10/22/2015

this

—Anonymous

reply 597 10/22/2015

Type faster, bitch!

—Anonymous

reply 598 10/22/2015

cuntescent?

—Anonymous

1

reply 599 10/22/2015

[R598] = cuntessa di tutti cuntessi.

—Anonymous

reply 600 10/22/2015

Thread Closed.

A Note from Muriel

DataLounge will close permanently on July 31, 2026

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